

RETAIL FOOD INSPECTION GUIDE

H-3046 (5/00)

COUNTY OF LOS ANGELESgDEPARTMENT OF HEALTH SERVICES

FOREWORD

The County of Los Angeles Environmental Health Division protects, maintains and improves the quality of the environment to promote good public health. This mission is accomplished through the enforcement of public health laws and educational activities. One of the areas of this enforcement and education is food, the food supply and the facilities that transport, process and sell food.

Food safety in Los Angeles County and the eighty-five cities located within, is the responsibility of Environmental Health's Food Inspection Program in partnership with the food industry. Jointly, we are responsible for ensuring that the community is provided with safe food and reducing the potential for foodborne illnesses and the spread of communicable disease. To this end, Environmental Health has assembled a series of manuals to assist the food facility operator in understanding the inspection process, developing a clearer understanding of good food handling practices, identifying areas within their operation that have the greatest potential for the spread of foodborne illness, and enhancing safeguards that minimize the risk associated with the food supply.

Improving the food service operator's understanding of the public health significance of the regulations associated with food is of paramount importance to Environmental Health. This manual is one in a series of informational handbooks that have been developed to provide operators with a basic understanding of the principles of public health and the operation of our Food Inspection Program. Application of the principles set forth in these manuals will assist the operator in determining the current status of their operation and provide the tools necessary to improve all aspects of food storage, handling, preparation, transportation and service. In addition, this manual provides the operator with detailed information regarding the inspection process, the report issued by Environmental Health at the conclusion of an inspection, and the scoring criteria which is the basis for the grading system in Los Angeles County.

Environmental Health is committed to providing the highest quality of service to both industry and the community. This commitment extends to improving public health services in all areas of environmental health. Many services are available to both the public and the industry. I encourage you to contact us if you have any questions regarding this manual or wish to inquire about one of our many public health educational services.

I look forward to developing further alliances to promote good public health.

**Arturo Aguirre, Director
Environmental Health**

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INTRODUCTION

This Retail Food Inspection Guide provides information to the food service operator on all matters related to the Food Official Inspection Report, the scoring and grading system, the retail food inspection process, and common terminology utilized by the Food Inspection Program. This manual serves not only as a reference book but as an educational tool to assist the food service operator in self-assessment using the same criteria currently in use by Environmental Health.

The Food Official Inspection Report is used both to document the violations observed in your facility and to calculate the final score/grade based on those violations. To assist you in understanding the inspection report, this manual provides detailed information on each category along with examples of the most common violations that would meet these criteria. In addition, pertinent sections of the law are provided as well as procedures to assist in compliance with the law.

In order to maintain and operate your facility in compliance with the law and to prepare you for the inspection process, a series of supplemental documents have been included in this manual. The self-inspection guide allows an operator or manager to complete an inspection using the same criteria as Environmental Health. Pertinent department policies are summarized to provide you with an understanding of the policies and procedures your inspector follows and how those policies may affect your business.

The final section of this manual is the Appendix. This section provides additional information regarding the Los Angeles County Environmental Health Division, compliance assistance, dispute resolution, and information on many local, state, and federal government agencies and programs.

It is important to remember when using this document that it is a reference tool. As with all reference material, information changes. The scientific community constantly provides enforcement agencies with new and updated information; laws and policies are subject to change based upon the public health need; and risk assessment must constantly be reviewed to ensure accuracy and fairness. Therefore, this document is subject to change without notice. The department will make all efforts to ensure the food service industry is aware of significant changes in a timely manner.

If you have questions regarding your inspection report, actions by your inspector or the department, or any applicable law or regulation, please contact Environmental Health. Your inspector, local office and our Compliance Assistance Unit are all available to assist the food service industry.

COMMON TERMINOLOGY



The success of any food inspection program requires a clear understanding of the common terminology used by the health inspector and the food industry. The following terms should be understood before using the Self-Inspection Guide on page 51.

California Uniform Retail Food Facilities Law (CURFFL) is part of the California Health and Safety Code dealing with retail food facilities.

Sherman Food Drug and Cosmetic Act is part of the California Health and Safety Code dealing with labeling, advertising and pure foods.

Potentially Hazardous Food (PHF) is food that is capable of supporting rapid and progressive growth of microorganisms that may cause foodborne illness. Examples: protein foods (meat, poultry, seafood, eggs), dairy products (cheese, milk), and cooked vegetables.

Diligent Preparation is a process in which a food handler is actively engaged in the preparation of a food item.

Approved Source is a producer, manufacturer, distributor, or food facility that is licensed or permitted by a local or state agency.

Cross Contamination is the transfer of harmful microorganisms from one food to another by means of a nonfood surface (equipment, utensils, human hands), or from storing or thawing raw meat and poultry above other foods.

HACCP Plan is a written document that details the formal procedures for following the Hazard Analysis Critical Control Point (HACCP) principles that were developed by the National Advisory Committee on Microbiological Criteria for Foods.

Suspension is an action taken by the Environmental Health Division to order your facility temporarily closed.

Revocation is an action taken by the Environmental Health Division to order your facility permanently closed.



CENTERS FOR DISEASE CONTROL RISK FACTORS

According to Centers for Disease Control (CDC), the following factors contribute to foodborne illness. The numbers add up to more than 100% because more than one of the contributing factors are usually implicated in foodborne illness outbreaks.

63%	INADEQUATE COOLING AND COLD HOLDING TEMPERATURES
29%	PREPARING FOOD AHEAD OF PLANNED SERVICE
27%	INADEQUATE HOT HOLDING TEMPERATURES
26%	POOR PERSONAL HYGIENE / INFECTED PERSONS
25%	INADEQUATE REHEATING
9%	INADEQUATE CLEANING OF EQUIPMENT
7%	USE OF LEFTOVERS
6%	CROSS-CONTAMINATION
5%	INADEQUATE COOKING OR HEAT PROCESSING
4%	CONTAINERS ADDING TOXIC CHEMICALS
2%	CONTAMINATED RAW INGREDIENTS
2%	INTENTIONAL CHEMICAL ADDITIVES
1%	INCIDENTAL CHEMICAL ADDITIVES
1%	UNSAFE SOURCES

The health inspector focuses on the above critical risk factors when conducting any routine inspection. These factors are also being utilized by the Food and Drug Administration and the State Department of Health Services, Food and Drug Branch for their inspection activities.



UNDERSTANDING THE FOOD OFFICIAL INSPECTION REPORT

Environmental Health is responsible for enforcing the Los Angeles County Code and sections of the California Health and Safety Code. To ensure that each food establishment is in compliance with these regulations, the Environmental Health Specialist, who is more commonly referred to as the health inspector, conducts inspections. Any violation to the regulations are documented on the Food Official Inspection Report (FOIR), which is issued by the health inspector at the conclusion of the inspection. The report is used for routine inspections, complaint investigations and other Department investigations to indicate the food establishment's status at the time of the inspection.

The intent of the FOIR is to recognize the varying degrees of risk associated with violations of the applicable laws, codes and regulations. The report contains 100 areas for documenting violations and information. Violations are separated into four sections, with a fifth section used for tracking information.

The FOIR is a two-page, front- and back-sided document. Each page is a three-part form: the office copy, owner copy, and file / health inspector copy. When completed, the FOIR provides the food service operator with important information to identify areas within their operation that have the greatest potential for the spread of foodborne illness. As you read the description of the FOIR, please refer to the sample on page 9.

The Front of Page 1 of the FOIR

The vertical side-heading of the FOIR contains administrative information. Although most entries in the heading, such as the name, address and public health permit number, are known to the food service operator, the type of service or inspection is not. Of particular interest to the food service operator is the Compliance Date, which indicates the date the health inspector expects the food service operator to correct the violations marked in the body of the form.

More importantly, the header has the name of the responsible office and the name and phone number of the health inspector that conducted the inspection. Food service operators are encouraged to call the health inspector with any questions regarding the inspection.

Finally, the health inspector and the person responsible for the food establishment at the time of the inspection signs the FOIR in the header. The health inspector signs to acknowledge what was written in the FOIR and the responsible person signs to acknowledge the receipt of the FOIR.

The body of page one of the FOIR has three sections: Section I, Section II, and Section III.

Section I is used to record high risk violations that directly relate to the transmission of foodborne illnesses, the adulteration of food products, and the contamination of food-contact surfaces. Categories include: **Food Temperatures** (5 subcategories), **Food** (1 subcategory), **Employee Practices** (2 subcategories), **Vermin** (3 subcategories), **Water / Sanitizing** (3 subcategories), and **Sewage** (2 subcategories). The subcategories, which are violations, are numbered consecutively 1-16.

Points are assigned to categories, not to subcategories; six points are deducted for each category with a subcategory marked. The point value for the category remains constant regardless of the number of subcategories marked. For example, 6 points are deducted for the “Food Temperatures” category whether one subcategory is marked or all five.

Section II is used to record specific violations that are of a moderate risk to the public’s health and safety. Categories include: **Food Temperatures** (3 subcategories), **Food Preparation** (3 subcategories), **Food** (5 subcategories), **Operations** (3 subcategories), **Utensils / Equipment / Shelving / Cabinets** (2 subcategories), **Plumbing / Fixtures** (2 subcategories), and **Consumer Protection / Truth-in-Menu** (4 subcategories). The subcategories, which are violations, are numbered consecutively 17-38.

As in Section I, points are assigned to categories, not to subcategories. However, four points are deducted for each category with a subcategory marked. The point value for the category remains constant regardless of the number of subcategories marked. For example, 4 points are deducted for the “Food Temperatures” category whether one subcategory is marked or all three. Points are deducted by category.

Section III is used to identify those violations that are low risk or have no immediate risk to the public health and safety. Categories include: **Food** (4 subcategories), **Operations** (8 subcategories), **Utensils / Equipment / Shelving / Cabinets** (6 subcategories), **Walls / Ceilings / Floors** (2 subcategories), **Vermin** (4 subcategories), **Plumbing / Fixtures / Equipment Drainage** (3 subcategories), **Ventilation / Lighting** (4 subcategories), **Toilets / Toilet Rooms / Dressing Rooms** (2 subcategories), and **Refuse / Premises / Janitorial** (3 subcategories). The subcategories are numbered consecutively from 39-74.

Unlike Section I and II, points are assigned to each subcategory, not to each category; each subcategory or violation is valued at one (1) point. For example, if 3 different violations are marked in a category with eight subcategories, 3 points would be deducted.

The Back of Page 1 of the FOIR

The back of page 1 of the FOIR consists of a summary of the corresponding laws and regulations for the subcategories listed on the front side of page 1. This list is only a summary of the general requirements found in the California Health and Safety Code. Additional sections of the applicable laws may be cited.

The Front of Page 2 of the FOIR

The front side of page 2 of the FOIR includes Section IV, Section V, Score/Grade, and an area for Documentation / Comments.

Section IV is used to identify administrative-type violations that have no associated public health risk. Categories include: **Signs / Permits** (7 subcategories), **Other** (1 subcategory) and **Condemnation / Voluntary Disposal** (1 subcategory). The subcategories are numbered consecutively 75-83.

No point values are assigned to the subcategories in Section IV. The subcategories are violations, but an infraction in this section will not affect the overall score/grade of the facility.

Section V is used for documentation and tracking purposes and has no associated point value. Categories include: **Training Provided** (9 subcategories), **Closure / Administrative Action** (4 subcategories), **Bulletins / Advisories Distributed to Operator** (3 subcategories and documentation) and **Food Preparation-Status** (1 subcategory). The subcategories are numbered consecutively 84-100.

No point values are assigned to the subcategories in Section V. The subcategories are not violations; the subcategories are for tracking so as to provide detailed site-specific / owner-specific information.

Score/Grade section is used by the health inspector to calculate the final score and determine the grade. The health inspector will enter the numerical score on the first page of the FOIR. If you are in a city that has adopted Ordinance #97-0071, the corresponding grade will be written in the applicable box on page one. Refer to page 13 for the discussion on how the points affect a food establishment's grade or score.

Documentation / Comments section is separated into three areas: Statement from the Department, Temperature Control, and documentation of violations / observations / recommendations / actions.

The Statement from the Department is to be reviewed by the health inspector with the food operator, after which the operator will be asked to initial in the box provided. The Temperature Control section is utilized by the health inspector to document the temperature of a sampling of potentially hazardous food (PHF). All temperatures that are monitored are recorded on the report, regardless of whether the food is at an approved or unapproved temperature.

Documentation of Violations / Observation / Recommendations / Actions is utilized by the health inspector to convey to the food operator, the following:

1. The violations that were observed during the inspection.
2. The training and information that was provided by the health inspector due to a employee's lack of knowledge or inability to adequately demonstrate an activity or procedure.
3. Recommendations that are made by the health inspector.

The Back Side of Page 2 of the FOIR

There are two versions to the back side of Page 2 of the FOIR: one for the office and owner copies (Back A) and the other for the file / health inspector copy (Back B). Back A, found on the back side of the office copy and the owner copy, contains the Sulfite Warning, Plan Check requirement, and various diagrams intended to assist the operator in understanding specific requirements. Back B, found on the back side of the file / health inspector copy only, is the Documentation Sheet. This form is used by the health inspector to document notes, any

correspondence with the operator and any further administrative or legal action that the department initiates.

If necessary, a Continuation Form may be used to document additional observations. This form will be part of the entire inspection document.

How subcategories are marked will be addressed on page 14.

FOOD OFFICIAL INSPECTION REPORT

COUNTY OF LOS ANGELES g DEPARTMENT OF HEALTH SERVICES
ENVIRONMENTAL HEALTH

SCORE		GRADE	
INSPECTION DATE:	COMPLIANCE DATE:	SITE #	CT: .
DBA / NAME:	ADDRESS:	OWNER / OPERATOR:	PERMIT #
ENVIRONMENTAL HEALTH OFFICE		PROGRAM ELEMENT:	SERVICE: 9001 9002 9004 9008 OTHER: _____
		INSPECTOR:	SIGNATURE:
		RECEIVED BY:	POSITION:
			TOTAL PAGES:

See reverse side for the general requirements that correspond to each violation listed below.
See attached pages for documentation as to the exact nature of the violation(s) observed at the time of inspection.

9 No violations observed at the time of inspection. 9 Complaint allegations not observed at time of inspection.

SECTION I

(Point Value - 6 points for violations in each category in Section I - maximum points deductible 36)

FOOD TEMPERATURES		VERMIN	
1.	Holding of PHF - immediate risk / multiple items or servings	9.	Rodents - immediate risk
2.	Pooled Shelled Eggs - unapproved temperature	10.	Cockroaches - immediate risk
3.	Cooking	11.	Flies - immediate risk
4.	Reheating	WATER / SANITIZING	
5.	Cooling	12.	Sanitizing - multi-use consumer utensils
FOOD		13.	No Hot Water - immediate risk / food preparation establishment
6.	Adulterated Food - immediate risk	14.	No Water
EMPLOYEE PRACTICES		SEWAGE	
7.	Disease Transmission - carrier / lesion / rash	15.	Sewage Disposal System - immediate risk
8.	Handwashing - employee did not wash hands / no supplies	16.	Toilets - no operable toilets

SECTION II

(Point Value - 4 points for violations in each category in Section II - maximum points deductible 28)

FOOD TEMPERATURES		OPERATIONS	
17.	Holding of PHF - moderate risk / multiple items or servings	28.	Soap / Drying Device - dispensers empty
18.	Holding of PHF - single serving	29.	Hazardous Materials / Chemicals - storage / use
19.	Shell Eggs	30.	Employee Practices - tobacco / eating / other
FOOD PREPARATION		UTENSILS / EQUIPMENT / SHELVING / CABINETS	
20.	Diligent Preparation	31.	Improperly Cleaned / Not Maintained Clean
21.	Thawing - improper method	32.	Sanitizing - kitchen utensils / food-contact surfaces
22.	Risk for Contamination - food prepared in unapproved area / food prepared or handled with bare hands / other	PLUMBING / FIXTURES	
FOOD		33.	Backflow / Back Siphonage
23.	Food Storage - improperly covered / labeled / elevated	34.	Critical Sink / Fixture (handwashing / utensil washing / food - missing / inoperable / inaccessible hand sink
24.	Ready-To-Eat Food - exposed to possible contamination from raw meats / poultry / fish / eggs	CONSUMER PROTECTION / TRUTH-IN-MENU	
25.	Food Not Protected from Consumer	35.	Labels - consumer foods
26.	Unapproved Source	36.	Misrepresentation - advertised food
27.	Reused / Re-served	37.	Oyster Warning Signs
		38.	Disclosure Notification

SECTION III

(Point Value - each sub-category violation valued at 1 point in Section III - maximum points deductible 36)

FOOD		VERMIN	
39.	Pure Food / Spoilage	59.	Rodents - no active population / rodent proofing
40.	Customer Self-Service Utensils	60.	Cockroaches - low risk / harborage areas
41.	Refrozen Foods	61.	Other Insects - low risk
42.	Improper Inspection at Delivery / Transportation	62.	Open Door / Air Curtain / Window
OPERATIONS		PLUMBING / FIXTURES / EQUIPMENT DRAINAGE	
43.	Dispensers - disrepair / non-functional / Supplies - unapproved	63.	Sink and Fixtures / Floor Sink / Floor Drain - leaking / not clean / disrepair / unapproved
44.	Hair Restraints / Outer Garments / Nails / Ring	64.	Drain Line / Supply Line - unapproved discharge / installation / materials / leaking /
45.	Shellfish Tags / Records	65.	No Hot Water - no immediate risk
46.	Hazardous Materials / Chemicals - low risk	VENTILATION / LIGHTING	
47.	Interior Premises - improper storage / linen / castoff / tools	66.	Hood - not clean / disrepair / missing filters
48.	Spoils Area	67.	Ventilation - equipment not under hood / improper hood type
49.	Living / Sleeping Quarters	68.	Ventilation - general
50.	Animal / Bird / Fowl	69.	Lighting / Light Shields
UTENSILS / EQUIPMENT / SHELVING / CABINETS		TOILETS / TOILET ROOMS / DRESSING ROOMS	
51.	Condition - disrepair	70.	Toilets / Toilet Room - disrepair / inadequate # - door not self-closing / not clean / dispensers / toilet tissue
52.	Storage	71.	Dressing Room / Personal Items
53.	Unapproved Type / Improper Use / Improper Installation	REFUSE / PREMISES / JANITORIAL	
54.	Wiping Rag - not clean / inadequate sanitizer / turbid / storage	72.	Janitorial - supplies / equipment
55.	Sanitizer - improper concentration / temperature / method / test	73.	Refuse / Containers
56.	Thermometer - refrigeration / probe		
WALLS / CEILINGS / FLOORS			
57.	Deterioration / Unapproved Materials / Facility Not Fully		

SUMMARY OF THE CORRESPONDING LAWS AND REGULATIONS FOR THE VIOLATIONS LISTED ON THE FRONT SIDE OF THIS FORM.
THIS SUMMARY PAGE LISTS THE GENERAL REQUIREMENTS FOR EACH ITEM, THE DEPARTMENT MAY CITE ADDITIONAL SECTIONS, AS NEEDED.

FOOD TEMPERATURE

1,2,17,18. Potentially hazardous foods shall be held at or below 41 / 45°F or at or above 140°F. (113995)

3. Comminuted meat, or any food containing comminuted meat, shall be heated to 157°F or 155°F for 15 seconds. Eggs, and foods containing raw eggs, shall be heated to 145°F. Pork shall be heated to 155°F. Poultry, comminuted poultry, stuffed fish, and stuffed meat / poultry shall be heated to 165°F. (113996)
4. Any potentially hazardous food cooked, cooled and reheated for hot holding or serving shall be heated to 165°F. (113998)
5. All potentially hazardous food shall be **RAPIDLY** cooled from 140°F to 70°F, within 2 hours, and then from 70°F to 41°F, within 4 hours. Cooling shall be by one or more of the following methods: in shallow containers; separating food into smaller portions; adding ice as an ingredient; using an ice bath, stirring frequently; using rapid cooling equipment; or, using containers that facilitate heat transfer. (114002)

FOOD

6. Any food is adulterated if it bears or contains any poisonous or deleterious substance that may render it impure or injurious to health. (110545, 113980)

EMPLOYEE PRACTICES

7. Employees with a communicable disease shall be excluded from the food facility / preparation of food. Gloves shall be worn if an employee has cuts, sores, rashes. No employee shall commit any act that may contaminate or adulterate food, food-contact surface, or utensils. (114020, 114022)
8. Employees are required to wash their hands: before beginning work; before handling food / equipment / utensils; as often as necessary, during food preparation, to remove soil and contamination; when switching from working with raw to ready to eat foods, after touching body parts; after using toilet room; or any time when contamination may occur. (114020, 114115)

VERMIN

- 9, 10, 11. Each food facility shall be kept free of vermin: rodents (rats, mice), cockroaches, flies. (114040)

WATER / SANITIZING

12. Multi-use consumer utensils shall be cleaned by one of the following means: 1) Handwash using a three compartment sink: wash in hot water with cleanser; rinse in clean hot water; rinse in final sanitizing solution, or 2) machine wash, followed by a hot water or chemical sanitizing rinse. (114060, 114090)
- 13,14. An adequate, protected, pressurized, potable supply of hot water (120°F) and cold water shall be provided at all times. (114095)

SEWAGE

15. All liquid waste must drain to an approved fully functioning sewage disposal system. (114100)
16. Toilet facilities shall be provided and maintained in good repair. (114105)

FOOD TEMPERATURES

- 17,18. See Number 1
19. Maintain raw shell eggs at or below 45°F. (113995, 113997)

FOOD PREPARATION

20. Potentially hazardous food that has been removed from approved holding temperatures for preparation shall be involved in diligent preparation; food shall be returned to approved holding temperatures within 2 hours, total preparation time shall not exceed four hours. (113995)
21. Food shall be thawed by the following methods: in refrigeration unit; under cold, potable water of sufficient velocity to flush loose particles; a microwave oven; or, as part of cooking process. (114085)
22. See Number 23

FOOD

- 23, 24, 22. All food shall be manufactured, produced, prepared, packed, served so as to be pure, free from contamination, adulteration and spoilage. All food must be stored in an approved facility. Food shall be covered and stored as to be protected and kept free from contamination. Food shall be stored in approved containers and labeled as to contents. Food shall be stored at least 6" off the floor on approved shelving. (113980, 114010, 114020, 114080)
25. Unpackaged food shall be displayed, shielded and dispensed in a manner that protects the food from contamination. (114010, 114080)
26. All food shall be obtained from an approved source. (113980)
27. No unpackaged food that has been served shall be re-served or used for preparing other food. (114015)

OPERATIONS

28, 43. Handwashing soap and towels or drying device shall be provided in dispensers; dispensers shall be maintained in good repair. (114115)

29, 46. All poisonous substances, detergents, bleaches, and cleaning compounds shall be stored separate from food, utensils, packing material and food-contact surfaces. (114025)

30. No employees shall eat, drink, or smoke in any work area or commit any act that contaminates food or food-contact surfaces. (114020)

UTENSILS / EQUIPMENT / SHELVING / CABINETS

31, 51. All utensils and equipment shall be clean, fully operative and in good repair. (114050, 114090)

32.

Food-contact-surfaces / utensils shall be cleaned and sanitized each time there is a change in processing, between different raw animal products, produce and ready-to-eat foods, and at least every 4 hours. (114090)

PLUMBING / FIXTURES

33.

The potable water supply shall be protected with a backflow or back-siphonage protection device, as required by applicable plumbing codes. (114095)

34.

Adequate facilities shall be provided for handwashing and the washing of utensils and equipment. Sinks used for the preparation of food shall drain by means of an indirect waste pipe to an open floor sink. (114090, 114100, 114115)

CONSUMER PROTECTION / TRUTH-IN-MENU

35.

Packaged food, self-service bulk food, and any foods containing two or more ingredients must be properly labeled. (110660, 110675, 110725, 114057, 114080)

36.

Any food is misbranded if its labeling is false or misleading, if it is offered for sale under the name of another food, or if it is an imitation of another food for which a definition and standard of identity has been established by regulation. (110660, 110680, 110685)

37.

All retail food facilities which offer raw oysters harvested from the states of Alabama, Florida, Louisiana, Mississippi, and Texas shall provide a written warning to any person who orders such product. (Title 17, CCR)

38. Ready-to-eat food containing raw egg and unpackaged confectionary food containing more than 1/2% alcohol may be served if the facility notifies the consumer. (113985, 113996)

FOOD

39. All food shall be manufactured, produced, prepared, packed, stored, transported, kept for sale, and

served so as to be pure, free from contamination, adulteration, and spoilage. (113980, 114010, 114057)

40. Utensils or other approved devices or mechanisms shall be provided for customer self-service of unpackaged food. (114080)

41. Frozen food that has been thawed shall be cooked or otherwise processed before it may be refrozen. (114085)

42. Food shall be inspected upon receipt and prior to use. Food shall be transported so as to be pure, free

from contamination, adulteration, and spoilage. (113980, 114003, 114010)

OPERATIONS

43. See Number 28.

44. All employees preparing, serving or handling food or utensils shall wear clean, washable outer garments

or uniforms and shall wear a hairnet, cap, or other suitable covering to confine hair. Gloves shall be worn if an employee has artificial nails, nail polish, or fingernails that are not clean and neatly trimmed. (114020)

45. Facility shall maintain tags / records from shellfish for at least 90 days. (114003; Title 17, CCR)

46. See Number 29.

47. The interior premises of each food facility shall be kept clean and free of litter and rubbish; all clean and soiled linen shall be properly stored; non-food items shall be stored and displayed separate from food and food-contact surfaces. (114040, 114080, 114105, 114160)

48. All returned or damaged food products and food products without labels shall be stored in a designated area, separate from food.

- (114080)
49. No sleeping accommodations shall be in any room where food is prepared, stored or sold. (114175)
50. No live animal, bird or fowl shall be kept or allowed in a food facility. Exception: guide dog signal dog, or service animals. (114045)

UTENSILS / EQUIPMENT / SHELVING / CABINETS

51. See Number 31.
52. Utensils and equipment shall be handled and stored so as to be protected from contamination. (114090)
53. All utensils and equipment shall be approved, installed properly, and meet applicable standards. (114065, 114090)
54. Wiping rags used to wipe service counters, scales or other surfaces that may come into contact with food shall be used only once unless kept in clean water with sanitizer. (114160)
55. Sanitizing solution, method and exposure times shall be adequate to properly sanitize all multi-service utensils, equipment and food-contact surfaces. Testing equipment and materials shall be provided to measure the applicable sanitization method. (114060, 114090)
56. An accurate easily readable metal probe thermometer suitable for measuring temperature of food shall be available to the food handler. A thermometer +/- 2°F shall be provided for each refrigeration unit and shall be located in the warmest part of the unit. (113995)

WALLS / CEILINGS / FLOORS

- 57, 58. The walls/ceilings shall have durable, smooth, nonabsorbent, light-colored, and washable surfaces.
- All floor surfaces, other than the customer service areas, shall be approved, smooth, durable and made of nonabsorbent material that is easily cleaned. Approved base coving shall be provided in all areas, except customer service areas and where food is stored in original unopened containers.
- Establishment shall be fully enclosed. All food facilities shall be kept clean and in good repair. (114050, 114145, 114150, 114155)

VERMIN

- 59, 60, 61, 62. A food facility shall at all times be constructed and maintained so as to prevent the entrance and harborage of vermin. (114030, 114040)

PLUMBING / FIXTURES / EQUIPMENT DRAINAGE

- 63, 64. All plumbing and plumbing fixtures shall be installed in compliance with local plumbing ordinances, shall be maintained so as to prevent any contamination, and shall be kept clean, fully operative, and in good repair. Any hose used for conveying potable water shall be of approved materials, labeled, properly stored, and used for no other purpose. (114095, 114100)
65. See Number 13.

VENTILATION / LIGHTING

66. Exhaust hoods and filters shall be properly installed, maintained clean, and in good repair. (114140)
- 67, 68. Exhaust hoods shall be provided to remove toxic gases, heat, grease, vapors and smoke and be approved by the local building department. Canopy-type hoods shall extend 6" beyond all cooking equipment. All areas shall have sufficient ventilation to facilitate proper food storage. Toilet rooms shall be vented to the outside air by a screened openable window, an air shaft, or a light-switch- activated exhaust fan, consistent with local building codes. (114140)
69. Adequate lighting shall be provided in all areas to facilitate cleaning and inspection. Light fixtures in areas where open food is stored, served, prepared, and where utensils are washed shall be of shatterproof construction or protected with light shields. (114170)

TOILETS / TOILET ROOMS / DRESSING ROOMS

70. Toilet facilities shall be maintained clean, sanitary and in good repair. Toilet rooms shall be separated by a well-fitting self-closing door. Toilet tissue shall be provided in a permanently installed dispenser at each toilet. The number of toilet facilities shall be in accordance with local building and plumbing ordinances. Toilet facilities shall be provided for patrons: in establishments with more than 20,000 sq ft.; establishments offering on-site liquor consumption. (114105, 114120, LA County Code)
71. A separate room, or designated area away from food, food storage, and toilet rooms shall be provided for employees to change and store their clothing and personal effects. (114135)

REFUSE / PREMISES / JANITORIAL

72. A separate area away from food shall be provided for the storage of cleaning equipment and supplies. A janitorial sink or mop basin shall be provided for general cleaning purposes and for the disposal of mop bucket wastes and other liquid wastes. (114165)
73. All food waste and rubbish shall be kept in leakproof and rodentproof containers. Containers shall be covered at all times. All waste must be removed and disposed of as frequently as necessary to prevent a

74. nuisance. (114035)
- The exterior premises of each food facility shall be kept clean and free of litter and rubbish. (114040)

COUNTY OF LOS ANGELES **g** DEPARTMENT OF HEALTH SERVICES
ENVIRONMENTAL HEALTH

SECTION IV

(Point Value - violations are not included in the calculation of the final score and do not affect the overall grade)

SIGNS / PERMITS			OTHER		
75.		Public Health Permit	82.		
76.		Grade / Score	CONDEMNATION / VOLUNTARY DISPOSAL		
77.		Inspection Report	Poultry	lbs.	Produce
78.		Public Notification	Other Meat / Fish	lbs.	Grains / Nuts
79.		Certified Food Safety Manager	Egg Product	lbs.	Canned / Misc
80.		Signs - handwash / smoking / choking	Dairy	lbs.	Liquid Dairy
81.		County Business License (unincorporated areas only)	83.		Total
				lbs.	Total
				oz.	oz.

SECTION V

(Point Value - sub-categories are not included in the calculation of the final score and do not affect the overall grade)

TRAINING PROVIDED			CLOSURE / ADMINISTRATIVE ACTION		
84.		Sanitization - multi-use consumer utensils	93.		Suspension of Public Health Permit
85.		Sanitization - food-contact-surface	94.		Administrative Review / Office Hearing
86.		Handwashing - employee	95.		Referral - Plan Check
87.		Delivery - proper inspection of food	96.		Referral - Other Agency or Department
88.		Cooking Temperatures	BULLETINS / ADVISORIES DISTRIBUTED TO OPERATOR		
89.		Cooling Methods	97.		Food Facility Information Packet: (packet date)
90.		Holding Temperatures	98.		Summary of Advisory Bulletins
91.		Thawing / Thawing Methods	99.		Other:
92.		Other (specify):	FOOD PREPARATION - STATUS		
			100.		No Food Preparation Observed at Time of Inspection

SCORE / GRADE

SCORE: (deductions) Section I: _____ Section II: _____ Section III: _____ Total: _____	GRADE: Final Score: (100 - Total Points Deducted) = _____ G A (90-100) G B (80-89) G C (70-79) G Score (<70) FINAL SCORE / GRADE TO BE ENTERED ON PAGE ONE OF THIS REPORT.
POSTING OF THE FINAL SCORE / GRADE IS REQUIRED IN THOSE CITIES THAT HAVE ADOPTED COUNTY ORDINANCE 97-0071	

DOCUMENTATION / COMMENTS

1. Failure to correct the violations by the compliance date may result in additional fees for reinspection.
2. Your signature on this form does not constitute agreement with its contents. You may discuss the contents of this report or your grade with the department by contacting the supervisor at the Environmental Health office indicated on page one of this report. Until such time as a decision is rendered by this department, the contents of this report and the grade shall remain in effect.
3. If you are not satisfied with your score or grade on this report you may be eligible for an Owner Initiated Inspection, which may result in a change in your grade. Contact your inspector to determine your eligibility.

INITIAL UPON
RECEIPT

TEMPERATURE CONTROL - documentation required for all facilities with PHF.

Inspector Thermometer # :

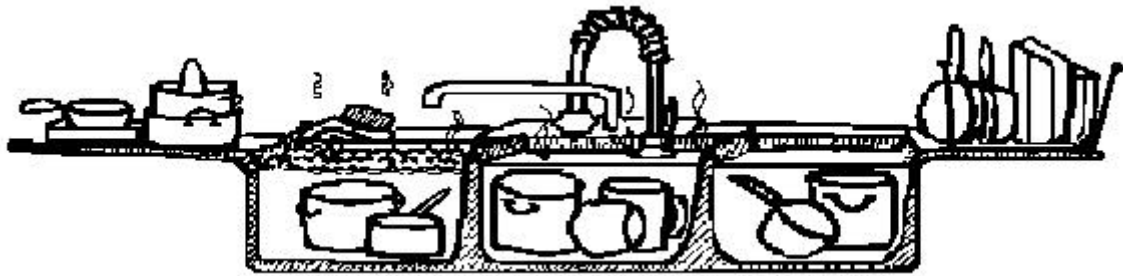
[illegible]

Sample

URGENT - OFFICIAL HEALTH NOTICE BAN ON USE OF SULFITES

THE CALIFORNIA HEALTH AND SAFETY CODE, SECTION 114070, PROHIBITS THE ADDITION OF SULFITES TO POTENTIALLY HAZARDOUS FOODS. SOME PEOPLE ARE SEVERELY ALLERGIC TO SULFITES. DEATHS HAVE OCCURRED FROM FRESHENERS CONSISTING OF SODIUM OR POTASSIUM SULFITE, BISULFITE OR METASULFITE AND SULFUR DIOXIDE. FAILURE TO COMPLY WITH THIS LAW, COULD RESULT IN A FINE OF \$1,000 AND/OR IMPRISONMENT IN THE COUNTY JAIL FOR A PERIOD OF SIX MONTHS.

MANUAL WASHING AND SANITIZING OF MULTI-USE UTENSILS



ù

Pre-Wash / Scrape

Pre-wash thoroughly to remove particles

ù

Wash

Wash with soap and hot water. Change solution often to keep it clean.

ù

Rinse

Rinse in clear hot water to remove detergent.

ù

Sanitize

Use an approved sanitizer. Allow utensil adequate contact time. Test the concentration often.

ù

Drain

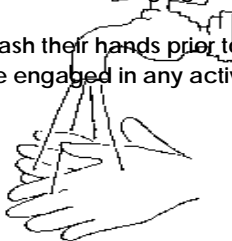
Allow dishes to dry.

REQUIREMENTS

HANDWASHING

Wash your hands as often as necessary during food preparation to remove soil and contamination. Wash hands to prevent cross-contamination when changing tasks.

Employees shall wash their hands prior to handling food or utensils if they have engaged in any activity that contaminates their hands.

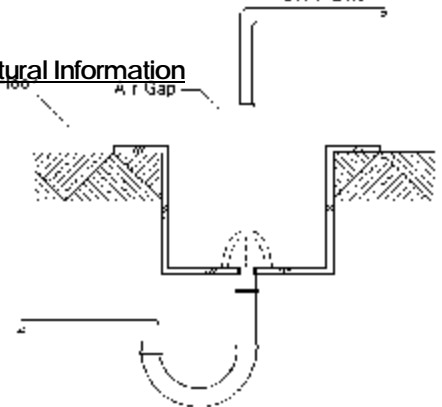


PLAN CHECK

New construction, remodeling, changes in equipment or materials used in your food facility could require the submission of plans to our plan check section for review and approval.

Structural Information

FLOOR SINK
AIR GAP



Employees shall thoroughly wash their hands and arms by vigorously rubbing them with soap and warm water for at least 20 seconds, paying particular attention to the areas between fingers and under the nails.

POSTING REQUIREMENTS

The following information shall be posted at all facilities, as specified:

1. **Public Health Permit** - the permit shall be posted in a conspicuous place in the food facility.
2. **Handwashing** - a conspicuous sign shall be posted in each toilet room directing attention to the need to thoroughly wash hands after using the toilet.
3. **No Smoking** - signs shall be posted in food preparation, food storage, utensil cleaning, and utensil storage areas.
4. **Choking Emergency Instructions** - the instructions shall be posted in a conspicuous place or places, which may include an employee notice board, in order that the instructions may be consulted by anyone attempting to provide relief to a victim in a choking emergency.

COUNTY OF LOS ANGELES
DEPARTMENT OF HEALTH SERVICES
ENVIRONMENTAL HEALTH
GRADE

A

COUNTY OF LOS ANGELES
DEPARTMENT OF HEALTH SERVICES
ENVIRONMENTAL HEALTH
GRADE

B

COUNTY OF LOS ANGELES
DEPARTMENT OF HEALTH SERVICES
ENVIRONMENTAL HEALTH
GRADE

C

UNDERSTANDING YOUR GRADE

The goal of food inspections is to prevent foodborne illness. Environmental Health is required to use a grading system to indicate how well food service operators are fulfilling their responsibility to prevent foodborne illnesses (This grading system is only applicable to those food facilities located in cities that have adopted Ordinance #97-0071 or in the unincorporated areas of Los Angeles County). The grade or score your food establishment receives reflects the status of your establishment at the time of the inspection.

Each food inspection begins with 100 points. As a health inspector conducts an inspection, the appropriate subcategories in Section I - III on the FOIR will be marked. The categories in Sections I and II and the subcategories in Section III have been assigned a specific point value based on the associated public health risk of the violation. This point value is deducted from the 100 points. To determine your establishment's grade, your health inspector must first add all the point deductions of the marked violation categories in Section I-II and the subcategories in Section III then subtract that total from the 100 points. (Refer to page 5 for more detailed explanation of these three sections.)

Beginning of the Inspection	100 points
Total Points Deducted	- _____
Remaining Points	Grade or Score

A grade card (A, B, C) or a score card will be issued at the end of the inspection based on the remaining points:

90 to 100 points	A	Generally superior in food handling practices and overall food facility maintenance.
80 to 89 points	B	Generally good in food handling practices and overall food facility maintenance.
70 to 79 points	C	Generally acceptable in food handling practices and overall general food facility maintenance.
0 to 69 points	Score	Poor food handling practices and overall general food facility maintenance.

There are situations as determined by your health inspector that would make it necessary for you to close your operation immediately because of an immediate danger to the public's health and safety. In those situations, your Public Health Permit will be suspended and a Notice of Closure* will be posted. This closure sign must remain posted until the facility permit is reinstated. This action does not affect the grade or score of the facility but is related to the conditions that warranted the closure (sewage, no hot water, the presence of cockroaches or rodents, etc.).

* *If your city has not adopted Ordinance #97-0071, you will not be issued any grade/score cards, and a Notice of Closure will not be posted.*

HOW VIOLATIONS ARE IDENTIFIED



The following guideline should be used with the Food Official Inspection Report. It will provide a foundation for how violations are recorded on the FOIR by the health inspector. The guideline follows the subcategory and corresponding number listed on the FOIR. A brief definition of the subcategory is provided along with specific examples of violations and monitoring procedures.

Four classifications, "Other Possible Violations," "Exception," "Immediate Abatement," and "Training Provided", have been utilized to determine the marking of subcategories.

- "Other Possible Violations" indicates the specific violations that may require the marking of additional subcategories, as specified.
- "Exception" is used to clarify that a specific violation should not be marked in the current subcategory, but instead, should be marked as indicated.
- "Immediate Abatement" is used in instances where a low-risk violation is observed but immediately corrected, and therefore no subcategory is marked. The use of this process is limited to those retail food facilities that have no history of violations in the same subcategory.
- "Training Provided" indicates when the health inspector is required to provide training. Training is required under the following circumstances:

- 1) A violation is observed in any of the specified subcategories, and as a result, training is provided;
- 2) Investigating a complaint that alleges a violation of any of the specified subcategories;
- 3) The employee* shows a lack of understanding related to any of the specified subcategories; or
- 4) The health inspector asks the employee* to demonstrate a procedure required by law and the procedure is incorrectly demonstrated.

* The health inspector will make inquiries only to the person responsible for performing the duty in question.

The guideline has been organized to follow the format of the FOIR. The category is colored in blue. The subcategory number and the subcategory name are indicated in red. Below the subcategory is a brief explanation as to why the indicated subcategory will be marked. The area below the dotted line lists the monitoring procedure, shown in green, that should be followed to ensure compliance with the specified section of the California Health and Safety Code or other applicable code. The food handler and operator should pay particular attention to the monitoring procedure.

VERMIN		≥ Category
9.	Rodents - immediate risk Explanation of subcategory	≥ Subcategory
Law	Monitoring procedure	≥ Monitoring Procedure

Note: The following list is not inclusive of every example violation and does not include every monitoring procedure.

SECTION I

FOOD TEMPERATURES

(6 point deduction)

1	<p>Holding of PHF - immediate risk / multiple items or servings 60°F - 125°F</p> <p>This subcategory will be marked if food temperature violations are the result of improper holding and are found within the specified temperature range (i.e., multiple food items or multiple servings are found between 60EF - 125EF). Examples:</p> <ul style="list-style-type: none"> • 2 or more different food items in hot-holding unit • numerous ready-to-eat food items in deli display case • 1 quart beef gravy in steam table (10 servings) • 2 or more sandwiches held between 60EF - 125EF <p><u>Other Possible Violations:</u></p> <ul style="list-style-type: none"> • When faulty equipment causes PHF to be out of temperature, subcategory 51 will also be marked. • Lack of a probe thermometer or refrigerator thermometer will be marked in subcategory 56. <p><u>Exception:</u></p> <ul style="list-style-type: none"> • The improper holding of pooled shelled eggs will be marked only in 2. • The improper holding of shell eggs will be marked only in 19. <p><u>Training Provided:</u></p> <ul style="list-style-type: none"> • Subcategory 90 will be marked if training was provided as required. <p><i>Subcategory 17 or 18 will not be marked when subcategory 1 is marked.</i></p>
113995	<p><u>Monitor the Temperature of Potentially Hazardous Food (PHF)</u></p> <ul style="list-style-type: none"> • PHF shall be held at or below 41°F or shall be kept at or above 140° F at all times. <p>Danger Zone: Between 41°F/45°F and 140°F</p> <ul style="list-style-type: none"> • Food in approved hot-holding devices shall be held at 140°F or above (e.g., buffet lines and steam tables). • Food in approved cold-holding devices shall be held at 41°F or below (e.g., refrigerator). • The following food can be held at 45°F: unshucked live molluscan shellfish, food held in serving lines and salad bars, pasteurized milk and pasteurized milk products in unopened original containers • The only exceptions to the holding requirement are during times of diligent preparation, cooling, or when the facility operates pursuant to an approved HACCP plan.
2	<p>Pooled Shelled Eggs - unapproved temperature</p> <p>This subcategory will be marked if pooled shelled eggs are found in the Temperature Danger Zone and are not being used for immediate food preparation. Example:</p> <ul style="list-style-type: none"> • numerous pooled shelled eggs being held at room temperature <p><u>Other Possible Violations:</u></p> <ul style="list-style-type: none"> • Failure to clean and sanitize a container used for pooled shell eggs every 4 hours will be marked in 32.
(Cont.)	<p>Pooled Shelled Eggs - unapproved temperature</p> <ul style="list-style-type: none"> • If pooled shelled eggs are at an unapproved temperature along with other PHF, both this and subcategory 1, 17, or 18 shall be marked, as appropriate.

113995	<p><u>Monitor the Temperature of PHF</u> PHF shall be held at or below 41°F or shall be kept at or above 140° F at all times.</p> <p>Danger Zone: Between 42°F and 139°F</p>
3	<p>Cooking This subcategory will be marked when food is not cooked to the required temperatures. However, this subcategory will not be marked if the food is cooked at the consumer's request. Example: C cooking process is unable to meet required cooking temperature (e.g., stuffed turkey, meatloaf) <u>Training Provided:</u> • Subcategory 88 will be marked if training was provided as required.</p>
113996	<p><u>Internal Cooking Temperatures</u> Ground meat or any food containing ground meat shall be heated to a minimum of 157°F or 155°F for 15 seconds. C Eggs and foods containing raw eggs shall be heated to a minimum 145° F. C Pork shall be heated to a minimum 155°F. C Poultry, ground poultry, stuffed fish, stuffed meat and poultry shall be heated to a minimum 165°F. Exception: Customer request food less than thoroughly cooked.</p>
4	<p>Reheating This subcategory will be marked if food temperature violations are the result of PHF not being reheated to 165°F for hot holding. Example: • leftover food is found being reheated in steam table (e.g., stew from refrigerator placed in steam table to heat)</p>
113998	<p>Any PHF cooked, cooled and reheated for hot holding shall be heated to a minimum of 165°F for at least 15 seconds.</p>
5	<p>Cooling This subcategory will be marked if food temperature violations are the result of improper cooling practices. The food will be evaluated for time / temperature criteria by the health inspector prior to requiring condemnation, red-tagging or requesting voluntary disposal. Examples: • PHF on food preparation table at 115°F, no approved cooling method on-going • black beans cooling in large pot in the refrigerator <u>Training Provided:</u> • Subcategory 89 will be marked if training was provided as required.</p>
114002	<p>All PHF shall be rapidly cooled from 140°F to 70°F within 2 hours and then from 70°F to 41°F within 4 hours by means of: placing food in shallow containers, separating food into smaller portions, adding ice as an ingredient, use of an ice</p>
(Cont.)	<p>Cooling</p>
	<p>bath and stirring frequently, using rapid cooling equipment; using containers that facilitate heat transfer, or as part of an approved HACCP plan.</p>
<p>FOOD (6 point deduction)</p>	

6	<p>Adulterated Food - immediate risk</p> <p>This subcategory will be marked if food products <u>are</u> adulterated and would pose an immediate risk of injury or illness. This subcategory will be marked in conjunction with other subcategories when the source of the adulteration exists at the time of the inspection.</p> <p>Examples:</p> <ul style="list-style-type: none"> • sulfites used in potentially hazardous food • a foreign object in food product (i.e., glass, band-aid) • co-mingling shellfish or premixing shellfish • rodent-, cockroach-, or fly-contaminated food products • marinating spoiled meat or dipping spoiled meat in blood to conceal spoilage • food product contaminated by chemical substance or excessive quantity of food additive • washing utensils on top of food in food prep sink • rain water leaking from ceiling, dripping onto food • blood, from meat stored above, pooled on ready-to-eat food • refrigerator condensate leaking into open pan of food • food handled in a manner that would cause cross-contamination between raw and ready-to-eat food (e.g., cutting raw chicken, followed by lettuce without properly sanitizing cutting board) • re-using a chemical container for food storage • washing hands over defrosting meat • wet storage of shellfish • employee handling ready-to-eat food without washing hands after handling raw meat • State-mandated recalls on food products <p><u>Other Possible Violations:</u></p> <ul style="list-style-type: none"> • Ready-to-eat food contaminated by raw food due to a failure to sanitize the cutting board, as required, will also be marked in subcategory 32. • Problems with condensate will be marked in 51 or 64, as appropriate. • Storing food in unapproved containers will be marked in 53. <p><u>Exception:</u></p> <ul style="list-style-type: none"> • Open ready-to-eat food stored below uncovered raw meat, poultry, fish, or eggs will be marked in 53. • Food adulterated by food-infesting insects will be marked in 39. <p><i>Subcategory 39 shall not be marked when subcategory 6 is marked.</i></p> <p><i>Subcategory 24 will be marked when no adulteration has occurred due to storage of raw meat, poultry, fish or eggs above ready to eat foods.</i></p>
113980 110545	<p>All food shall be manufactured, produced, prepared, packed, served so as to be pure, free from contamination, adulteration and spoilage, and from an approved source.</p>
<p>EMPLOYEE PRACTICES (6 point deduction)</p>	
7	<p>Disease Transmission - carrier / lesion / rash</p> <p>This subcategory will be marked to indicate the observation of employee(s) who</p>
(Cont.)	<p>Disease Transmission - carrier / lesion / rash</p> <p>are likely to transmit disease to others while performing their duties. These employees will be excluded from food preparation and utensil washing duties until gloves or other approved protection is provided. Full exclusion of the employee may be required under some circumstances.</p> <p>Examples:</p> <ul style="list-style-type: none"> • handling food with bandage on hand without approved gloves

	<ul style="list-style-type: none"> • butcher with an open sore on hand, handling meat without approved gloves • a food handler with a persistent runny nose requiring frequent wiping <p><u>Other Possible Violations:</u></p> <ul style="list-style-type: none"> • When food is observed to be contaminated by the food handler, subcategory 6 will also be marked. • Failure to wash hands after sneezing, coughing or after touching an exposed body part will also be marked in 8.
114022	Employees with a cough, runny nose, or communicable disease shall be excluded from the food facility.
8	<p>Handwashing - employee did not wash hands / no supplies APPLICABLE ONLY TO FOOD HANDLING FACILITIES</p> <p>This subcategory will be marked to indicate the failure of an employee to wash their hands as required or the lack of handwashing supplies in the facility. If no supplies (i.e., soap / towels / drying device) are available on-site, your health inspector will require that approved supplies be obtained and the dispensers be refilled by the end of the inspection. If the supplies are not available by the end of the inspection, the facility may be closed.</p> <p>Examples:</p> <ul style="list-style-type: none"> • an employee that handles Food, Equipment, Utensils, Linens or Single-Service utensils (FEULSS) did not wash hands after using the toilet • food handler did not wash hands after returning from a non-food preparation activity • food handler preparing raw chicken fails to wash hands prior to handling clean customer utensils or ready-to-eat food • bus boy cleared table of dirty dishes and placed clean utensils on table without washing hands • employee did not wash hands after eating or drinking • employee observed to have dirty hands and nails • employee touches any exposed body part and resumes food handling • food handler wipes hands on soiled towel and resumes food handling • employee handling dirty dishes did not wash hands before handling clean utensils <p><u>Other Possible Violations:</u></p> <ul style="list-style-type: none"> • If an employee did not wash his or her hands and a dispenser is damaged, subcategory 43 will be marked. <p><u>Exception:</u></p> <ul style="list-style-type: none"> • Lack of handwashing supplies at a pre-packaged food facility will be marked in 28. <p><u>Training Provided</u></p> <ul style="list-style-type: none"> • Subcategory 86 will be marked if training was provided as required. <p><i>If an employee was observed not to wash his or her hands and the dispensers were empty, but supplies were available, subcategory 28 will not also be marked.</i></p>
(Cont.)	<p>Handwashing - employee did not wash hands / no supplies</p> <p><i>When dispensers are restocked at the request of a health inspector in order to avoid closure and gain compliance, subcategory 8 will be marked and 28 would not be marked.</i></p>

114020	Employees are required to wash their hands, before beginning work, before handling food / equipment / utensils, as often as necessary, when switching from working with raw to ready to eat foods; after touching body parts, after using the toilet room, or any time when contamination may occur.
114115	Wash with single-service soap and warm water, and dry with a single-service towel or hot air.
VERMIN (6 point deduction)	
9	<p>Rodents - immediate risk</p> <p>THIS SUBCATEGORY WILL ONLY BE MARKED FOR CLOSURE DUE TO RODENTS.</p> <p>A public health permit may be suspended when one or more of the following signs are observed in the food preparation, food storage and utensil washing areas, or in the restroom, <u>indicating an active infestation</u>: fresh droppings, gnaw marks, nesting, grease marks, live rodents, dead rodents.</p> <p><u>Other Possible Violations:</u></p> <ul style="list-style-type: none"> • If food is contaminated by rodents, subcategory 6 will also be marked. • Equipment / utensils / shelving that are contaminated by rodents will be marked in 31. • Rodent harborage will be marked in 59. <p><u>Exception:</u></p> <ul style="list-style-type: none"> • Rodent-proofing problems with evidence of a prior infestation will be marked in 59.
114040	All food facilities shall be kept free of rodents (rats, mice).
10	<p>Cockroaches - immediate risk</p> <p>THIS SUBCATEGORY WILL ONLY BE MARKED FOR CLOSURE DUE TO COCKROACHES.</p> <p>A public health permit may be suspended when one or more live cockroaches indicating an active infestation are observed in the food preparation, food storage, utensil washing area, customer area, or restrooms.</p> <p><u>Other Possible Violations:</u></p> <ul style="list-style-type: none"> • When food is contaminated by cockroaches, subcategory 6 will be marked. • When cockroaches have contaminated equipment, utensils, or shelving, subcategory 31 will be marked. • Cockroach harborage will be marked in 60. <p><u>Exception:</u></p> <ul style="list-style-type: none"> • When cockroaches are observed, but the above requirements are not met, subcategory 60 will be marked.
114040	All food facilities shall be kept free of cockroaches.
11	<p>Flies - immediate risk</p> <p>THIS SUBCATEGORY WILL ONLY BE MARKED FOR CLOSURE DUE TO FLIES (Does not include fruit flies)</p> <p>This subcategory will be marked when numerous flies are observed in the facility, posing an immediate threat to the public's health and safety.</p>

(Cont.)	<p>Flies - immediate risk</p> <p>Examples:</p> <ul style="list-style-type: none"> flies contacting food and/or food surfaces numerous flies in food preparation area; doors are open <p><u>Other Possible Violations:</u></p> <ul style="list-style-type: none"> Food observed to be contaminated by flies will be marked in 6. Inoperable or lack of fly-exclusion devices will be marked in subcategory 62. Flies observed to contaminate equipment or utensils will be marked in 31. <p><u>Exception:</u></p> <ul style="list-style-type: none"> When the quantity of flies observed is considered a low risk to the public's health and safety and the permit is not suspended, subcategory 61 will be marked. Fruit flies will be marked in 61.
114040	All food facilities shall be kept free of insects.
WATER / SANITIZING (6 point deduction)	
12	<p>Sanitizing - multi-use consumer utensils</p> <p>This subcategory will be marked when any of the following conditions are observed: the lack of washing or sanitizing equipment; the absence of sanitizing solution during the active washing process; or, the inability to heat sanitize during manual or mechanical dishwashing. If there is no sanitizer or other means of sanitizing on the premises, your health inspector will require that sanitizer be obtained and available for use as required.</p> <p>Examples:</p> <ul style="list-style-type: none"> no detectible sanitizer during manual dishwashing employee observed washing multi-use consumer utensils without using a sanitizer, with supplies available on premises no means for sanitizing multi-use consumer utensils (i.e., mechanical or other manual method) - (closure) <p><u>Other Possible Violations:</u></p> <ul style="list-style-type: none"> If using heat as the sanitizing agent and no hot water is available, subcategory 13 will be marked. <p><u>Exception:</u></p> <ul style="list-style-type: none"> If an improper method or low concentration is observed, then subcategory 55 will be marked. If sanitizer is not available at the facility, but is obtained by the end of the inspection, only subcategory 55 would be marked. <p><u>Training Provided</u></p> <ul style="list-style-type: none"> Subcategory 84 will be marked if training was provided as required.
114060 114090	<p>Washing and Sanitizing Multi-Use Utensils</p> <p>Using a three-compartment sink with drainboards, follow this method to wash and sanitize utensils by hand:</p> <p style="padding-left: 40px;">Compartment 1 - hot water with detergent to clean utensils;</p> <p style="padding-left: 40px;">Compartment 2 - rinse utensils in clear water; and</p> <p style="padding-left: 40px;">Compartment 3 - sanitize utensils.</p> <p>Each sink compartment shall accommodate the largest utensil or piece of equipment.</p> <p>C With a dishwashing machine, use either hot water of 180°F or a chemical sanitizing rinse. Dishwashing machine shall be approved and operated in accordance with the manufacturer's instructions.</p>

13	<p>No Hot Water - immediate risk / food preparation establishment THIS SUBCATEGORY WILL BE MARKED FOR CLOSURE DUE TO LACK OF HOT WATER (Water below 110EF - Closure)</p> <p>This subcategory will be marked if your facility is involved with food preparation or uses multi-use consumer utensils and lacks hot water (120EF). Examples:</p> <ul style="list-style-type: none"> • water is measured at less than 110EF throughout the food facility (closure) • delicatessen inside a food market retail facility has water at less than 110EF (discontinue operation of delicatessen) <p><u>Other Possible Violations:</u></p> <ul style="list-style-type: none"> • If hot water is not available (110°-119°F) and is used to sanitize multi-use consumer utensils, and there is no available approved means to sanitize them (chemical or heat), subcategory 12 will also be marked and the facility will be closed. <p><u>Exception:</u></p> <ul style="list-style-type: none"> • Food facilities that have a water supply between 110EF and 119EF and use a chemical sanitizer for multi-use consumer utensils will have 24 hours to restore hot water and your health inspector will mark subcategory 65. • No hot water at a pre-packaged food facility shall be marked in 65 and will be given 24 hours to correct the violation. • Food facilities that have a water supply below 110EF, but are able to restore the hot water to above 110EF by the end of the inspection shall be marked in subcategory 65 only. (Applies only to food facilities that are using a chemical sanitizer.)
114095	An adequate, protected, pressurized, potable (drinkable) supply of hot water (120°F) and cold water shall be provided at all times.
14	<p>No Water THIS SUBCATEGORY WILL BE MARKED FOR CLOSURE DUE TO LACK OF WATER.</p> <p>The health inspector will mark this subcategory when a facility lacks an adequate, protected, pressurized, potable supply of hot and cold water. Examples:</p> <ul style="list-style-type: none"> • no water available throughout the facility (closure) • no water available at the utensil-washing sink in the meat market section (discontinue operation of the meat market) • no water at pot washing sink and no other sink is available (closure)
114095	An adequate, protected, pressurized, potable (drinkable) supply of hot water (120°F) and cold water shall be provided at all times.
SEWAGE (6 point deduction)	
15	<p>Sewage Disposal System - immediate risk THIS SUBCATEGORY WILL BE MARKED FOR CLOSURE DUE TO SEWAGE.</p> <p>The health inspector will mark this subcategory when a facility's liquid wastes are not disposed through an approved plumbing system and pose an immediate danger to the public's health and safety. Examples:</p> <ul style="list-style-type: none"> • overflowing or clogged grease trap has contaminated floors throughout food preparation area (closure)

(Cont.)	<p>Sewage Disposal System - immediate risk</p> <ul style="list-style-type: none"> • floor drains / sinks are overflowing onto floors in the food preparation area (closure) • sewage overflow contaminates the utensil area, food preparation area, or storage area (closure) • meat market floor sink overflowing (discontinue operation of meat market) • overflowing toilets (closure) <p><u>Other Possible Violations:</u></p> <ul style="list-style-type: none"> • Sewage observed on floors will be marked in subcategory 58. • Sewage observed on equipment will be marked in subcategory 31. <p><u>Exception:</u></p> <ul style="list-style-type: none"> • A clogged floor sink or floor drain that is not overflowing will be marked in 64.
114100	All plumbing and plumbing fixtures shall be maintained so as to prevent any contamination, and shall be kept fully operative, and in good repair.
16	<p>Toilets - no operable toilets</p> <p>THIS SUBCATEGORY WILL BE MARKED FOR CLOSURE DUE TO LACK OF TOILET FACILITIES.</p> <p>The health inspector will mark this subcategory when a facility has no operable toilets available.</p> <p>Examples:</p> <ul style="list-style-type: none"> • no toilets available for food facility employees (closure) • toilet facilities have been removed, or facilities are completely inaccessible (closure) • all toilets are inoperable (closure) <p><u>Exception:</u></p> <ul style="list-style-type: none"> • When one toilet is clogged, but other toilets are operable, subcategory 70 will be marked.
114105	Toilet facilities shall be provided and maintained in good repair.

SECTION II

FOOD TEMPERATURES (4 point deduction)	
17	<p>Holding of PHF - moderate risk / multiple items or servings</p> <p>42EF / 46EF - 59EF or 126EF - 139EF</p> <p>This subcategory will be marked if food temperature violations are the result of improper holding and are within the specified temperature range (i.e., 42EF / 46EF - 59EF or 126EF - 139EF).</p> <p>Examples:</p> <ul style="list-style-type: none"> • steam table holding multiple PHF items between 126EF - 139EF • refrigeration unit holding multiple PHF items between 42EF / 46EF - 59EF • turkey salad (59EF) / potato salad (51EF) / egg salad (58EF) <p><u>Other Possible Violations:</u></p> <ul style="list-style-type: none"> • Problems with equipment that cause PHF to be out of temperature will be marked in 51. <p><u>Exception:</u></p> <ul style="list-style-type: none"> • If food in a holding unit is in the unapproved temperature range for an extended period of time, subcategory 1 will be marked.

(Cont.)	<p>Holding of PHF - moderate risk / multiple items or servings</p> <p><u>Training Provided</u></p> <ul style="list-style-type: none"> Subcategory 90 will be marked if training was provided as required. Subcategory 17 will not be marked when subcategory 1 is marked.
113995	<p><u>Monitor the Temperature of PHF</u></p> <p>PHF shall be held at or below 41°F or shall be kept at or above 140°F at all times.</p> <p>Refer to subcategory 1 for exceptions to the 41°F requirements.</p>
18	<p>Holding of PHF - single serving</p> <p>This subcategory will be marked when a single serving of food is found in the temperature danger zone (42 EF/46EF-139EF) and reflects a minor oversight in food temperature controls.</p> <p>Example:</p> <ul style="list-style-type: none"> only a single serving of food is found in the temperature danger zone while hot-holding units are at proper temperature <p><u>Training Provided</u></p> <ul style="list-style-type: none"> Subcategory 90 will be marked if training was provided as required. Subcategory 18 will not be marked when subcategory 1 is marked.
113995	<p><u>Monitor the Temperature of PHF</u></p> <ul style="list-style-type: none"> PHF shall be held at or below 41°F or shall be kept at or above 140°F at all times. <p>Refer to subcategory 1 for exceptions to the 41°F requirements.</p>
19	<p>Shell Eggs</p> <p>This subcategory will be marked for the improper storage of raw shell eggs.</p> <p>Example:</p> <ul style="list-style-type: none"> previously refrigerated shell eggs stored at room temperature shell eggs held at the grill line past four hours
113997 113995	<ul style="list-style-type: none"> Raw shell eggs shall be stored and displayed at 45° F or below. Shell eggs may be held for the preparation of egg-containing foods that are prepared to the specific order of the customer as long as the total ambient temperature does not exceed a total of 4 hours.
<p>FOOD PREPARATION (4 point deduction)</p>	
20	<p>Diligent Preparation</p> <p>This subcategory will be marked when PHF is in the temperature danger zone (42EF / 46EF-139EF) for less than 2 hours and is not being diligently prepared.</p> <p>Example:</p> <ul style="list-style-type: none"> raw chicken observed on the food preparation table at 80EF and has been held for less than 2 hours and the cook is not observed actively engaged in the preparation of the chicken <p><u>Exception:</u></p> <ul style="list-style-type: none"> If food is found in the temperature danger zone for greater than 2 hours, mark 1, 17 or 18, as appropriate. Pooled shelled eggs will only be marked in subcategory 2.
113995	<ul style="list-style-type: none"> PHF may be removed from specified holding requirements to facilitate preparation. This preparation shall be diligent and in no case shall the
(Cont.)	<p>Diligent Preparation</p>
	<p>period of an ambient-temperature preparation step exceed two hours without a return to the specified holding temperatures.</p> <ul style="list-style-type: none"> Food should be prepared in small batches and when combining foods at ambient temperature, chilled ingredients should be used.

21	<p>Thawing - improper method</p> <p>This subcategory will be marked for improper thawing methods.</p> <p>Examples:</p> <ul style="list-style-type: none"> • PHF thawing at room temperature • shrimp thawing in standing water <p><u>Other Possible Violations:</u></p> <ul style="list-style-type: none"> • Problems with a freezer that causes thawing will be marked in subcategory 51. • Food found thawing in standing water and out of temperature will be marked in 1, 17 or 18, as appropriate. • Thawing in a mop sink or utensil washing sink will be marked in subcategory 22. <p><u>Training Provided</u></p> <ul style="list-style-type: none"> • Subcategory 91 will be marked if training was provided as required.
114085	<p>Frozen PHF shall be thawed by using one of the following methods: in refrigeration units, flushed under cool running water, in a microwave or as part of the cooking process (e.g., hamburger patties).</p>
22	<p>Risk for Contamination - food prepared in unapproved area / food prepared or handled with bare hands / other</p> <p>This subcategory will be marked when food is being prepared in an unapproved area, when using bare hands to prepare food where utensils should be used, or when conditions or actions place the food at risk for contamination.</p> <p>Examples:</p> <ul style="list-style-type: none"> • preparing food in an office, storage room, dining room or any other unapproved area • washing produce in a mop sink • preparing food on the floor • disposing of waste water in a food preparation sink • food thawing in an unapproved sink • using a cutting board on top of a trash can • fly zapper installed or placed without required clearance from food, food-contact surfaces, utensils, equipment or linen • food stored on drain boards • washing utensils or hands in a food preparation sink • splash guard missing on handwash or mop sink • handle of the serving utensil falls into ready-to-eat food • storing utensils in sanitizing solution • employee using hands to place "left-over" food in a "to-go" container • food preparation that is beyond the scope of the operation <p><u>Other Possible Violations:</u></p> <ul style="list-style-type: none"> • Food that is adulterated will be marked in 6. <p><i>A fly zapper located above a food preparation table will not be marked in subcategory 53.</i></p>
(Cont.)	<p>Risk for Contamination - food prepared in unapproved area / food prepared or handled with bare hands / other</p>
114010	<p>All food shall be manufactured, prepared, packed, served so as to be pure, free from contamination, adulteration and spoilage. All food must be prepared in an approved facility.</p>
114020	<p>Food employees shall use utensils, including scoops, forks, tongs, paper wrappers, gloves or other implements, to assemble ready-to-eat food or to place ready-to-eat food on tableware or in other containers.</p>
<p>FOOD (4 point deduction)</p>	

23	<p>Food Storage - improperly covered / labeled / elevated</p> <p>This subcategory will be marked for violations involving food storage methods. Examples:</p> <ul style="list-style-type: none"> • uncovered containers of prepared food subject to overhead contamination • food covered with a cloth towel • double-stacking food inside the refrigerator without adequate covers • bulk food stored in its original container is exposed • food container stored on the floor • food stored in an unapproved area (e.g., outside) • uncovered food in the walk-in refrigerator (food in the cooling process should be partially covered or stored so as to protect from overhead contamination) • bulk food containers with improper or missing labels that identify the food by common name • over-stacking refrigeration unit which may cause food temperature violations • missing / lack of approved scoops for bulk foods <p><u>Other Possible Violations:</u></p> <ul style="list-style-type: none"> • Unapproved containers will be marked in 53. <p><u>Exception:</u></p> <ul style="list-style-type: none"> • Unprotected ready-to-eat food stored below raw meat / poultry / fish / eggs will be marked in 24.
113980 114010 114080	<ul style="list-style-type: none"> • All food shall be stored so as to be protected from dirt, vermin, droplet contamination, overhead leakage, or other contamination. • All food must be stored within an approved facility. • Food shall be covered and stored as to be protected and kept free from contamination. • Bulk food removed from the original container shall be stored in a container and labeled as to contents by common name. • Food shall be stored at least 6" off the floor. • Adequate and suitable space shall be provided for the storage of food. • Cloth or linen shall not be used to cover food or utensils (unless a variance letter is issued and on file with the department).
24	<p>Ready-To-Eat Food- exposed to possible contamination from raw meats / poultry / fish / eggs</p> <p>This subcategory will be marked for violations that would expose ready-to-eat food to possible contamination from <u>raw meat, poultry, fish or eggs</u> during storage and display. Examples:</p> <ul style="list-style-type: none"> • uncovered raw chicken stored above exposed ready-to-eat food • raw shrimp stored adjacent to cold-cuts in a meat display case
(Cont.)	<p>Ready-To-Eat Food- exposed to possible contamination from raw meats / poultry / fish / eggs</p> <p><u>Exception:</u></p> <ul style="list-style-type: none"> • If blood from raw meat, poultry or fish has dripped onto ready-to-eat food, subcategory 6 will be marked.
114010	<p>All food shall be stored so as to be pure, free from contamination, adulteration, spoilage, droplet contamination, overhead leakage, or other contamination. Store all raw meat, poultry, fish or eggs below ready-to-eat foods during storage.</p>

25	<p>Food Not Protected From Consumer</p> <p>This subcategory will be marked for violations involving food display methods or the failure to protect food from consumers.</p> <p>Examples:</p> <ul style="list-style-type: none"> • food displayed without a sneeze guard or the sneeze guard is inadequate to protect food • consumer enters / exits / passes through a food preparation area, utensil washing area or storage area • unsecured ice machine in a customer hallway • open storage of non-prepackaged or ready-to-eat food that is accessible to consumers <p><u>Other Possible Violations:</u></p> <ul style="list-style-type: none"> • Unapproved lever-type dispenser will be marked in 53.
114010 114080	Unpackaged food shall be displayed, shielded and dispensed in a manner that protects the food from contamination.
26	<p>Unapproved Source</p> <p>This subcategory will be marked when food has been determined to be from an unapproved source or no invoice is available to substantiate the source.</p> <p>Examples:</p> <ul style="list-style-type: none"> • establishment has no cooking facilities, and is serving food prepared at home • venison served from animal hunted on a personal hunting trip • using home grown vegetables or fruits • no tags/records to verify that shellfish are harvested from certified waters
113980	All food shall be obtained from an approved source.
27	<p>Reused / Re-served</p> <p>This subcategory will be marked to indicate previously served food that is then re-served to a different customer or used in the preparation of another dish.</p> <p>Examples:</p> <ul style="list-style-type: none"> • re-served tortilla chips or salsa • previously served dipping sauce or butter used in the preparation of another dish • previously served steamed rice used in the preparation of fried rice • open pitcher of cream for coffee re-served to another customer
114015	Unpackaged food that has been served to any person or returned from any eating area shall not be served again or used in the preparation of other food.
<p>OPERATIONS (4 point deduction)</p>	

28	<p>Soap / Drying Device - dispensers empty</p> <p>This subcategory will be marked to indicate an empty soap or towel dispenser or inoperable drying device at the handwash sink, but supplies are available on site to replenish at the time of inspection. The health inspector will require that the dispensers be refilled or a means for hand drying be provided at the time of inspection.</p> <p>Examples:</p> <ul style="list-style-type: none"> • no single-service soap available for handwashing • the only drying device is inoperable • no single-use towels in dispenser <p><u>Exception:</u></p> <ul style="list-style-type: none"> • When handwashing dispensers are empty and supplies are not available on site, subcategory 8 will be marked. • When dispensers are damaged and soap / towels are available at the handwash sink, subcategory 43 will be marked. <p><i>Subcategory 28 will not be marked when subcategory 8 has been marked.</i></p>
114115	<p>Handwashing soap and towels or drying device shall be provided in dispensers; dispensers shall be maintained in good repair.</p>
29	<p>Hazardous Materials / Chemicals - storage / use</p> <p>This subcategory will be marked for violations involving the improper use or storage of pesticides, insecticides, rodenticides, or non-food chemicals that pose a high risk to the public's health and safety.</p> <p><u>Examples:</u></p> <ul style="list-style-type: none"> • an open container of bleach / sanitizer stored above a food preparation area • open or unlabeled chemical containers stored on a shelf above a food preparation table • a chemical spray bottle hanging from inside the hood • an unapproved insecticide used in the food preparation area • chemicals stored in a food container • an unapproved food equipment lubricant is used <p><u>Other Possible Violations:</u></p> <ul style="list-style-type: none"> • Equipment and utensils that have been contaminated by the misuse of hazardous materials or chemicals will be marked in subcategory 31. • Food that has been adulterated by the misuse of hazardous materials or chemicals will be marked in subcategory 6. <p><u>Exception:</u></p> <ul style="list-style-type: none"> • Improper use or storage of pesticides, insecticides, rodenticides, or non-food chemicals that pose a low risk to the public will be marked in subcategory 46. <p><i>Subcategory 46 will not be marked when subcategory 29 has been marked.</i></p>
114025	<p>All poisonous substances, detergents, bleaches, cleaning compounds shall be stored in containers labeled as to contents, hazard and use. They shall be stored separate from food, utensils, packaging material and food-contact surfaces.</p>
30	<p>Employee Practices - tobacco / eating / other</p> <p>This subcategory will be marked to indicate violations related to employee practices.</p> <p>Examples:</p> <ul style="list-style-type: none"> • employee observed eating, drinking, or smoking in a work area

(Cont.)	<p>Employee Practices - tobacco / eating / other</p> <ul style="list-style-type: none"> • a waitress eating or drinking at a service station • an employee observed sitting on food preparation table <p><u>Other Possible Violations:</u></p> <ul style="list-style-type: none"> • Employee did not wash hands after eating, drinking or smoking will be marked in 8. • Employee did not wash hands as required and handled food will be marked in 6.
114020	No employee shall eat, drink, or smoke in any work area or commit any act that contaminates food or food-contact surfaces.
UTENSILS / EQUIPMENT / SHELVING / CABINETS (4 point deduction)	
31	<p>Improperly Cleaned / Not Maintained Clean</p> <p>This subcategory will be marked for violations involving the cleanliness of utensils, equipment, shelving and cabinets.</p> <p><u>Examples:</u></p> <ul style="list-style-type: none"> • shelves encrusted with food • accumulated grease and food debris on cooking equipment, knives, refrigerator (interior / exterior surface), knife rack, can opener, microwave, or soda-dispensing nozzles • dirty fan guards in walk-in refrigerator • storing utensils in standing water • dirty knives stored with clean knives • cockroaches (live or dead) / rodent droppings or urine on food-contact surfaces • food preparation table not cleaned every 4 hours <p><u>Other Possible Violations:</u></p> <ul style="list-style-type: none"> • If rodents / cockroaches are observed, the health inspector will mark 9, 10, 59 or 60, as appropriate. <p><u>Exceptions:</u></p> <ul style="list-style-type: none"> • Violations related to the cleaning of lights / light shields will be marked in 69. • Violations related to the cleaning of hoods or other ventilation systems will be marked in 66.
114050 114090	<p>All food facilities, equipment and utensils shall be kept clean.</p> <p>All utensils and equipment shall be scrapped, cleaned, or sanitized as circumstances require.</p>
32	<p>Sanitizing - kitchen utensils / food-contact surfaces</p> <p>This subcategory will be marked for violations involving the improper sanitization of kitchen utensils or food-contact surfaces.</p> <p><u>Examples:</u></p> <ul style="list-style-type: none"> • failure to sanitize kitchen utensils, as required • failure to sanitize food-contact surfaces when processing different animal products • failure to sanitize probe thermometers before each use <p><u>Other Possible Violations:</u></p> <ul style="list-style-type: none"> • When in use, utensils and food-contact surfaces that are not cleaned a minimum of every four hours will be marked in 31. <p><u>Training Provided</u></p> <ul style="list-style-type: none"> • Subcategory 85 will be marked if training was provided as required.
(Cont.)	Sanitizing - kitchen utensils / food-contact surfaces

114090	Clean and sanitize equipment food-contact surfaces and utensils each time there is a change in processing between different raw animal products, produce and ready-to-eat foods and at least every 4 hours of use (except refrigerated rooms). Wash and sanitize probe thermometers prior to use.
PLUMBING / FIXTURES (4 point deduction)	
33	<p>Backflow / Back Siphonage</p> <p>This subcategory will be marked for violations involving cross connections. Examples:</p> <ul style="list-style-type: none"> a hose, attached to any outlet fixture, that extends below the flood level rim of a sink without an approved backflow prevention device a missing or damaged atmospheric vacuum breaker on a garbage grinder or mechanical dishwasher <p><u>Exception:</u></p> <ul style="list-style-type: none"> Lack of an air gap for equipment drain lines will be marked in subcategory 64.
114095	Any hose connected to a potable water system shall be protected with a backflow or back-siphonage protection device.
34	<p>Critical Sink / Fixture - missing / inoperable / inaccessible hand sink</p> <p>This subcategory will be marked when a critical sink (i.e., handwashing, utensil washing or food preparation sink) is observed with any of the following violations: inoperable, missing, clogged, no water / no cold or hot water <110°F.</p> <p>Examples:</p> <ul style="list-style-type: none"> the handwashing sink is blocked, or items are stored on top of the sink, rendering it inaccessible handwashing sink is removed after final walk-through inspection by Plan Check staff food preparation sink has been removed no water / hot water at handwashing sink in kitchen hot water at handwashing sink takes such an excessive amount of time to reach sink, greater than reasonable therefore, employee is not washing hands in warm water no cold water available at the food prep sink <p><u>Other Possible Violations:</u></p> <ul style="list-style-type: none"> A direct connection or improper / lack of required drain line at a food preparation sink will be marked in subcategory 64. Inability to wash and sanitize multi-use consumer utensils as required will also be marked in 12. <p><u>Exception:</u></p> <ul style="list-style-type: none"> Lack of water / hot water at all critical sinks will be marked in subcategory 13 or 14, as appropriate. Leaking faucets will be marked in 63. <p><i>Subcategory 63 will not be marked when subcategory 34 has been marked.</i></p>
114090 114100 114115	All plumbing and plumbing fixtures shall be kept fully operative and in good repair. Sinks used for the preparation of food shall drain by means of an indirect waste pipe to an open floor sink. Adequate facilities shall be provided for handwashing and the washing of utensils and equipment.
CONSUMER PROTECTION / TRUTH-IN-MENU (4 point deduction)	

35	<p>Labels - consumer foods</p> <p>This subcategory will be marked for violations regarding the proper labeling of consumer foods.</p> <p>Examples:</p> <ul style="list-style-type: none"> • consumer food not labeled in English • pre-packaged food without the required labeling information (i.e., common name, ingredient listing on label, etc.). • bulk food containers for consumer self-service are improperly labeled • lack of a “use by” date on a PHF oxygen-reduced container, packaged at the establishment
110660 110675 110725 114057 114080	<p>Packaged food, self-service bulk food, and any foods for containing two or more ingredients must be properly labeled.</p>
36	<p>Misrepresentation - advertised food</p> <p>This subcategory will be marked to indicate violations regarding truth in advertising.</p> <p>Examples:</p> <ul style="list-style-type: none"> • improper fat content in hamburger • advertised pre-cooked weight of food item is less than advertised • “fresh” fish is advertised, but the fish had been frozen • advertised as a “1 lb.” burrito; product weighed 14.5 oz.
110660 110680 110685	<p>Any food is misbranded if its labeling is false or misleading, if it is offered for sale under the name of another food, or if it is an imitation of another food for which a definition and standard of identity has been established by regulation.</p>
37	<p>Oyster Warning Signs</p> <p>This subcategory will be marked to indicate the lack of a written warning sign for the consumption of raw oysters harvested from the states of Alabama, Florida, Louisiana, Mississippi, and Texas.</p> <p><u>Other Possible Violations:</u></p> <ul style="list-style-type: none"> • Failure to maintain shellfish tags for the required 90-day period will be marked in 45. • If unable to provide proof of shellfish certification, subcategory 26 will be marked.
Title 17, CCR	<p>All retail food facilities which offer raw oysters harvested from the states of Alabama, Florida, Louisiana, Mississippi, and Texas shall provide a written warning to any person who orders such product.</p>
38	<p>Disclosure Notification</p> <p>This subcategory will be marked to indicate if the customer was not notified that the food contains a specific ingredient.</p> <p>Examples:</p> <ul style="list-style-type: none"> • the food item contained raw or less than thoroughly cooked egg • the unpackaged confectionary food contained more than 1/2% alcohol
(Cont.)	<p>Disclosure Notification</p>

113985 113996	Ready-to-eat food containing raw egg and unpackaged confectionary food containing more than 1/2% alcohol may be served if the facility notifies the consumer.
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SECTION III

FOOD	
39	<p>Pure Food / Spoilage (1 point deduction)</p> <p>This subcategory will be marked when food is observed to be spoiled or if food products have been adulterated and would pose a low risk to the public's health and safety.</p> <p>Examples:</p> <ul style="list-style-type: none"> • meat, fish or poultry products have the appearance of spoilage as indicated by organoleptic senses, as in the case of slimy chicken or ammonia-smelling fish • PHF oxygen reduced package exceeds "use by" date • moldy food products • food-infesting insects (e.g., grain beetles, meal moths, gnats) are observed in food and on food storage shelves • hair found in food • storing food in ice bin; ice is intended for consumption • fruit flies in whiskey • dog food / bird seed have moth larvae • lining food containers with newspaper • pasta observed with saw-tooth grain beetles • swollen canned / jarred goods • condensate from refrigerator dripping onto raw meat / poultry • severely crushed can is dented at the rim or seam <p><u>Other Possible Violations:</u></p> <ul style="list-style-type: none"> • The presence of moths, beetles or other food-infesting insects in the facility will be marked in subcategory 61. <p><u>Exception:</u></p> <ul style="list-style-type: none"> • Food that has been adulterated and would pose a high risk to the public will be marked in 6. <p><i>Exemption: Sell by or expirations dates of food products (i.e., baby formula) that are not enforced by this Department will not be marked in any subcategory. Instead, the health inspector will recommend that the owner / operator discontinue the sale of the food based on the expiration date.</i></p> <p><i>Subcategory 39 will not be marked when subcategory 6 is marked.</i></p>
113980 114010 114057	<p>All food shall be manufactured, produced, prepared, packed, stored, transported, kept for sale, and served so as to be pure, free from contamination, adulteration, and spoilage. Spoilage is a naturally occurring process that changes the characteristics (i.e., fragrance, taste, texture and appearance) of the food by natural organisms of that food rendering the food unfit for consumption.</p>
40	<p>Customer Self-Service Utensils (1 point deduction)</p> <p>This subcategory will be marked when a serving utensil or other approved device, or mechanism for dispensing food is lacking or stored improperly.</p>

(Cont.)	<p>Customer Self-Service Utensils</p> <p>Examples:</p> <ul style="list-style-type: none"> • self-service containers missing serving utensils • inadequate number of serving utensils for self-service containers • additional clean plates not made available to customers for re-service at salad bar <p><u>Immediate Abatement:</u></p> <ul style="list-style-type: none"> • Customer self-service utensils are improperly stored with food-contact surface up, but can be easily inverted with handles up • Tongs are missing to customer bulk display bins, but can be replaced
114080	Food in self-service containers shall be dispensed by a utensil with a handle (e.g., tongs, ladles) or other approved device or mechanism (e.g., relish dispenser) for dispensing the product. Utensils shall be dispensed from sanitary containers or approved sanitary dispensers. Single-service utensils may be used only once.
41	<p>Refrozen Foods (1 point deduction)</p> <p>This subcategory will be marked for foods found thawed and placed in a freezer for re-freezing.</p> <p>Example:</p> <ul style="list-style-type: none"> • bulk chicken pieces are thawed, individually packed, and refrozen
114085	Frozen food that has been thawed shall be cooked or otherwise processed before it may be refrozen.
42	<p>Improper Inspection at Delivery / Transportation (1 point deduction)</p> <p>This subcategory will be marked for the improper inspection of food upon delivery and the improper transportation of food items.</p> <p>Examples:</p> <ul style="list-style-type: none"> • supplier delivers load at peak time; manager accepts food without inspecting PHF for temperature abuse, vermin and/or adulteration • transporting potentially hazardous food items in unrefrigerated truck <p><u>Other Possible Violations:</u></p> <ul style="list-style-type: none"> • Temperature violations found during receipt or transport of food will be marked in 1, 17 or 18, as appropriate. • Vermin found during receipt of food will be marked in 9, 10, 59 or 60, as appropriate. • If the food is adulterated when received, subcategory 6 or 39 will be marked, as appropriate. <p><u>Training Provided</u></p> <ul style="list-style-type: none"> • Subcategory 87 will be marked if training was provided as required.
113980 114003 114010	<ul style="list-style-type: none"> • All food shall be transported so as to be protected from dirt, vermin, unnecessary handling, droplet contamination, overhead leakage, or other contamination. • Food shall be inspected upon receipt and prior to use, storage or resale. Food shall be protected from contamination and maintained at proper temperatures during transport.
OPERATIONS	

43	<p>Dispensers -disrepair / non-functional (1 point deduction)</p> <p>Supplies-unapproved type</p> <p>This subcategory will be marked when soap and towels are available but improperly dispensed. Dispensers are missing, damaged or of an unapproved type. Soap or towels are of an unapproved type.</p> <p>Examples:</p> <ul style="list-style-type: none"> • damaged / leaking soap dispenser • using bar soap or unapproved cloth towels • paper towels sitting on toilet tank, no dispenser • no permanent dispensers in a facility >20,000 sq. ft. <p><u>Exception:</u></p> <ul style="list-style-type: none"> • If no soap / towel is available, subcategory 8 or 28 will be marked, as appropriate.
114115	<p>Approved handwashing soap and towels or drying device shall be provided in dispensers; dispensers shall be maintained in good repair.</p>
44	<p>Hair Restraints / Outer Garments / Nails / Ring (1 point deduction)</p> <p>This subcategory will be marked for the following violations:</p> <ul style="list-style-type: none"> • lack of approved hair restraints • soiled outer garments • employee wearing nail polish, acrylic nails, nails not neatly trimmed or ring (other than a plain wedding band) while preparing food with no gloves <p><u>Immediate Abatement:</u></p> <ul style="list-style-type: none"> • Only a few food handlers lack hair restraints; however, hair restraints are replaced as directed by the end of the inspection. • An employee's soiled dirty apron can be replaced with a clean apron. • Employee with nail polish, acrylic nails or nails that are not neatly trimmed puts on gloves to continue food preparation.
114020	<p>All employees preparing, serving or handling food or utensils shall wear clean, washable outer garments, or uniforms and shall wear hairnets, caps or other suitable covering to confine all hair. Gloves shall be worn if an employee has cuts, sores, rashes, artificial nails, nail polish, or finger nails that are not clean, neatly trimmed and smooth when contacting food and food-contact surfaces.</p>
45	<p>Shellfish Tags/Records (1 point deduction)</p> <p>This subcategory will be marked for the failure to maintain shellfish certification tags/records for 90 days from receipt as required.</p> <p><u>Other Possible Violations:</u></p> <ul style="list-style-type: none"> • If no oyster warning sign is posted as required, subcategory 37 will be marked. • If unable to verify source of shellfish because of the inadequate records, subcategory 26 will be marked.
114003; Title 17, CCR	<p>The shellfish certification tag or label shall be maintained with the original container until emptied and then retained for a period of not less than 90 days from the date of receipt.</p>
46	<p>Hazardous Materials / Chemical - low risk (1 point deduction)</p> <p>This subcategory will be marked for the improper use or storage of pesticides, insecticides, rodenticides, or non-food chemicals that are a low risk to</p>

(Cont.)	<p>Hazardous Materials / Chemical - low risk the public's health and safety: Examples:</p> <ul style="list-style-type: none"> • a single chemical in a food area or utensil area stored in a container that is tightly sealed with no practical chance of contaminating food, utensils, or food-contact surfaces • an unlabeled spray bottle in a janitorial cabinet • a closed container of WD-40 is on a shelf in the food preparation area <p><u>Immediate Abatement:</u></p> <ul style="list-style-type: none"> • A single closed chemical / cleaning agent stored in the food preparation area with no possibility of contamination can easily be relocated to an approved storage area.
114025	<p>All poisonous substances, detergents, bleaches, cleaning compounds shall be stored in containers labeled as to contents, hazard and use. They shall be stored separate from food, utensils, packaging material and food-contact surfaces.</p>
47	<p>Interior Premises - improper storage / linen / castoff / tools (1 point deduction) This subcategory will be marked for non-food storage violations inside the premises. Examples:</p> <ul style="list-style-type: none"> • dirty linen stored in the food preparation area • paint containers stored in the food facility • improper storage of recyclable containers • electrical cords and hardware supplies are stored on ice machine or storage shelves • steel wool pads for cleaning are stored on ice machine • clean linens are observed stored with soiled linen • soiled table linen and soiled work apparel are not kept in designated containers • linen or work apparel is found on the floor • storing plants / flowers in the walk-in refrigerator <p><u>Exceptions:</u></p> <ul style="list-style-type: none"> • Violations relating to storage and use of wiping rags will be marked in 54. • An employee's personal items stored in a food storage area will be marked in subcategory 71. <p><u>Immediate Abatement:</u></p> <ul style="list-style-type: none"> • Dirty linen stored in the food preparation area can easily be relocated to an approved storage area.
114040 114080 114105 114160	<p>The interior premises of each food facility shall be kept clean and free of litter and rubbish; non-food items shall be stored and displayed separate from food and food-contact surfaces; all clean and soiled linen shall be properly stored.</p>
48	<p>Spoils Area (1 point deduction) This subcategory will be marked for the lack of a designated spoils area. Example:</p> <ul style="list-style-type: none"> • unlabeled food cans are stored on storage room shelves instead of in a designated area separated from food
(Cont.)	<p>Spoils Area <u>Other Possible Violations:</u></p> <ul style="list-style-type: none"> • If shelving is unclean, subcategory 31 will be marked. • If floors in the spoils area are not clean, subcategory 58 will be marked.

114080	All returned or damaged food products and food products without labels shall be stored in a designated area separate from food.
49	<p>Living / Sleeping Quarters (1 point deduction)</p> <p>This subcategory will be marked for violations related to sleeping and living quarters. For facilities in construction prior to 1985, the door between the living area and the food area must be secured; after 1985, no door is permitted.</p> <p>Examples:</p> <ul style="list-style-type: none"> • baby crib, bed or cot in storage room • bedding is observed in food storage area • unsecured door between living quarters and food establishment
114175	No sleeping accommodations shall be kept in any room where food is prepared, stored or sold. All living and sleeping quarters shall be completely separate from the food facility. There should be no door or other opening between the food facility and living quarters.
50	<p>Animal / Bird / Fowl (1 point deduction)</p> <p>This subcategory will be marked when animals are observed in the food facility.</p> <p>Example:</p> <ul style="list-style-type: none"> • the owner's cat is in the liquor store • service animal in food preparation area • pet in outdoor dining area <p><i>Exemption: Service animals in the dining room</i></p>
114045	No live animal, bird or fowl shall be kept or allowed in a food facility. Exception: guide dog, signal dog, or service dog or service animal
UTENSILS / EQUIPMENT / SHELVEING / CABINETS	
51	<p>Condition - disrepair (1 point deduction)</p> <p>This subcategory will be marked for violations involving the condition of the equipment, utensils, shelving or cabinets.</p> <p>Examples:</p> <ul style="list-style-type: none"> • torn refrigerator door gaskets • lining shelves / equipment with cardboard • lining shelves with aluminum foil or other unapproved material (i.e., artificial grass) • ice build up in the walk-in freezer • missing fan guard at the reach-in refrigerator • peeling paint inside the reach-in refrigerator • chipped dishes and glassware • the evaporator pan in the walk-in refrigeration unit is cracked and leaking • rusty shelves in the refrigerator • damaged utensils (knives, spoons, colander) • missing refrigerator handle • inoperable ice machine • plastic-coating peeling off shelves

(Cont.)	<p>Condition - disrepair</p> <ul style="list-style-type: none"> the cutting board has deep pits / crevices water inside the light shield of the walk-in refrigerator <p><u>Other Possible Violations:</u></p> <ul style="list-style-type: none"> Temperature violations will be marked in 1, 17 or 18, as appropriate. Food adulteration due to leaking condensate will be marked in 6. Unclean equipment / utensils / shelving / cabinets will be marked in subcategory 31.
114050 114090	All equipment, utensils, and facilities shall be fully operative and in good repair.
52	<p>Storage (1 point deduction)</p> <p>This subcategory will be marked for violations that involve the storage of utensils or equipment.</p> <p>Examples:</p> <ul style="list-style-type: none"> pots / pans / multi-use dishes stored on the floor utensils stored in a mop sink utensils stored in an inoperable refrigerator approved scooping utensil submerged in bulk flour container storing knives in between equipment, or under boxes on shelving ice scoop stored in the ice bin cases of "to go" containers stored on the floor or in an unapproved area <p><u>Other Possible Violations:</u></p> <ul style="list-style-type: none"> Cast-off items will be marked in 47. <p><u>Immediate Abatement:</u></p> <ul style="list-style-type: none"> Utensils hanging improperly on equipment and can be easily removed and relocated to an approved storage area.
114090	Utensils and equipment shall be handled and stored so as to be protected from contamination.
53	<p>Unapproved Type / Improper Use / Improper Installation (1 point deduction)</p> <p>This subcategory will be marked for violations involving the design / approval, operation / installation of equipment / utensils used for serving, preparation, storage, transportation and display of food.</p> <p>Examples:</p> <ul style="list-style-type: none"> using milk crates as shelves, to store utensils or to store food knives stored in unapproved wooden block missing plugs to 3-compartment sink utensils are too large to fit in 3-compartment sink using blocks to prop equipment legs unapproved food storage shelves using plastic bags instead of drain plugs to plug drain using enamel / ceramic / stoneware pots, pans and utensils using an unapproved rubber mat under cutting board inoperative equipment is used for another purpose (e.g., refrigerator used as a storage cabinet) wrapping utensil handles with cloth, string or tape using an ice chest for customer ice storage soda dispensing unit installed in the janitorial room plastic shopping bags used for food storage

(Cont.)	<p>Unapproved Type / Improper Use / Improper Installation</p> <ul style="list-style-type: none"> • using domestic equipment or utensils • re-using single-service food containers for food storage (e.g., soy sauce containers) • using a cup or bowl to dispense bulk food • food storage shelving is less than 6" in height • stove connected to a gas line outside of the food facility • using a beverage-only refrigerator for PHF storage <p><u>Other Possible Violations:</u></p> <ul style="list-style-type: none"> • Improper food storage methods will be marked in 23. • Food found in unapproved lead glazed utensils will also be marked in 39. <p><u>Exception:</u></p> <ul style="list-style-type: none"> • A fly zapper without adequate clearance of food and equipment will be marked in subcategory 22.
114065 114090	<p>All utensils and equipment shall be approved, installed properly, and meet applicable standards.</p>
54	<p>Wiping Rag - not clean / inadequate sanitizer / turbid / storage (1 point deduction)</p> <p>This subcategory will be marked for violations involving wiping rags, i.e., storage, laundering, sanitizing solution / bucket.</p> <p>Examples:</p> <ul style="list-style-type: none"> • employee wiping customer tables and prep tables with the same towel • storage of a sanitizing rag in a bucket with excessively soiled water • the sani-bucket sanitizer concentration is below the required levels as stated in CURFFL • no sanitizer in bucket used for wiping rags • wiping rag used more than once for wiping food preparation tables, cutting boards or other food surfaces and is not stored in a sanitizing solution • using a soiled wiping rag to wipe spatula <p><u>Other Possible Violations:</u></p> <ul style="list-style-type: none"> • If using a soiled wiping rag for sanitization of food-contact surfaces, subcategory 32 will be marked. • If using cloth to cover food, subcategory 23 will be marked. • If using a piece of cloth to hold equipment in place, mark in 51.
114160	<ul style="list-style-type: none"> • Wiping rags used to wipe service counters, scales or other surfaces that may come into contact with food shall be used only once unless kept in clean water with sanitizer • Soiled linens shall be kept in cleanable containers until laundered. Wiping rags used to wipe customer tables and seats shall not be used for any other surface. • Wiping rags stored in sanitizing buckets cannot be used to sanitize food-contact surfaces.
55	<p>Sanitizer - improper concentration / temperature / method / test kit (1 point deduction)</p> <p>This subcategory will be marked for operational violations of sanitization that are a low risk to the public's health and safety.</p>

(Cont.)	<p>Sanitizer - improper concentration / temperature / method / test kit</p> <p>Examples:</p> <ul style="list-style-type: none"> • use of only two of the three compartments for washing and sanitizing while multi-use utensils are being washed, sanitizing solution is detectable but not at the required level, and <u>can be readily adjusted at the time of inspection</u> • while multi-use utensils are being washed, heat sanitization is not at the required temperature, but can be readily adjusted at the time of inspection • sanitizing kit is missing, incomplete or wrong type • using an unapproved sanitizer • mechanical dishwasher is sanitizing at less than 50 ppm chlorine, but can readily be adjusted at time of inspection • multi-use utensils are being washed and sanitized in wrong sink compartments <p><u>Other Possible Violations:</u></p> <ul style="list-style-type: none"> • If the mechanical dishwasher is not functioning properly, subcategory 51 will be marked. <p><u>Exception:</u></p> <ul style="list-style-type: none"> • If no sanitizer is available on-site and is not provided by the end of the inspection, subcategory 12 will be marked. <p><u>Training Provided:</u></p> <ul style="list-style-type: none"> • If the operator / employee is not properly washing and sanitizing consumer utensils, the health inspector will instruct the operator / employee on the correct method, mark subcategory 84 and have operator / employee re-wash and sanitize all multi-use utensils. <p><i>If no sanitizer is available at the facility but is provided on site by the end of the inspection, only subcategory 55 will be marked.</i></p>
114060 114090	<ul style="list-style-type: none"> • Sanitizing solution, method and exposure times shall be adequate to properly sanitize all multi-service consumer utensils, multi-service kitchen utensils, equipment and food-contact surfaces. Manual sanitization shall be accomplished in the final rinse by one of the following methods: <ul style="list-style-type: none"> • 100 ppm (parts per million) available chlorine for 30 seconds; • 25 ppm available iodine for 1 minute; • 200 ppm quaternary ammonium for 1 minute; • contact with water of at least 180°F for 30 seconds; or • with any chemical sanitizer that meets the requirements of section 178.1010 of Title 21 of the Code of Federal Regulations. • Testing equipment and materials shall be provided to adequately measure the applicable sanitization method.
56	<p>Thermometer - refrigeration / probe (1 point deduction)</p> <p>This subcategory will be marked due to violations involving refrigeration or probe thermometers.</p> <p>Examples:</p> <ul style="list-style-type: none"> • missing / inoperable/inaccurate ($\pm 2^{\circ}\text{F}$) thermometer at any or all refrigeration units holding PHF • inaccurate probe thermometer ($\pm 2^{\circ}\text{F}$) • broken thermometer in the walk-in refrigerator • no probe thermometer
(Cont.)	<p>Thermometer - refrigeration / probe</p>

113995	An accurate easily readable metal probe thermometer suitable for measuring temperature of food shall be readily available to the food handler. A thermometer accurate to +/- 2°F shall be provided for each refrigeration unit and shall be located in the warmest part of the unit.
WALLS / CEILINGS / FLOORS	
57	<p>Deterioration / Unapproved Materials / Facility Not Fully Enclosed (1 point deduction)</p> <p>This subcategory will be marked for violations involving walls, ceilings and floors, including those inside a walk-in refrigerator.</p> <p>Examples:</p> <ul style="list-style-type: none"> • missing base coving or missing floor tiles • peeling paint / plaster on walls and ceiling • missing grout between floor tiles • carpet on floors behind the bar • damaged walls (not smooth, easily cleanable or light-colored) • missing electrical or light-switch cover • vinyl floor tiles in food area • missing ceiling panels or unapproved type of ceiling panels • meat market with open front and no documentation of prior exemption • deteriorated caulking at the wall and hand washing sink junction • loose FRP / metal flashing • deteriorated floor in the walk-in refrigerator (aggregate / gravel exposed) • dirty ceiling fans • cardboard or unapproved floor boards used on floors <p><u>Other Possible Violations:</u></p> <ul style="list-style-type: none"> • Open outer doors will be marked in 62. • Pass-thru windows that do not meet size requirements will be marked in 62. • Vermin harborage areas indicative of prior infestation with no active infestation (i.e., nesting material, old droppings) will be marked in 59 or 60, as appropriate.
114145	<ul style="list-style-type: none"> • All food establishments shall be fully enclosed in a building consisting of floors, walls, and an overhead structure that meet the minimum standards.
114150	<ul style="list-style-type: none"> • All floor surfaces, other than the customer service areas, shall be approved, smooth, durable and made of nonabsorbent material that is easily cleaned. Approved base coving shall be provided in all areas, except customer service areas and where food is stored in original unopened containers.
114145	<ul style="list-style-type: none"> • The walls / ceilings shall have durable, smooth, nonabsorbent, light-colored, and washable surfaces.
58	<p>Not Maintained Clean (1 point deduction)</p> <p>This subcategory will be marked when walls / floors / ceilings, including those of walk-in refrigerators, are not clean.</p> <p>Examples:</p> <ul style="list-style-type: none"> • mold, grease, dirt on walls, ceilings or floors • ceiling panels soiled with accumulated dust / grease • make-up air vent / ceiling vent accumulated with grease • decomposed food products / grease build-up on floors • cockroaches (live or dead) / rodent droppings or urine on floors, walls or ceilings

(Cont.)	<p>Not Maintained Clean</p> <p><u>Other Possible Violations:</u></p> <ul style="list-style-type: none"> Floors sinks that are not clean will be marked in 63.
114050	All food facilities shall be kept clean and in good repair
VERMIN	
59	<p>Rodents - no active population / rodent proofing (1 point deduction)</p> <p>This subcategory will be marked for rodent violations, including rodent harborage, that do not pose an immediate risk to the public's health and safety.</p> <p><u>Examples:</u></p> <ul style="list-style-type: none"> holes and gaps with indication of rodent harborage (e.g., nesting material, dead rodent carcasses), no active infestation outer door has a gap at the bottom greater than 1/4" old rodent droppings on storage shelf <p><u>Other Possible Violations:</u></p> <ul style="list-style-type: none"> Open outer doors will be marked in 62. When closing a facility due to rodents, subcategory 6 will be marked. Rodent droppings observed on equipment will be marked in 31. Rodent droppings observed on floors will be marked in 58. <p><u>Exception:</u></p> <ul style="list-style-type: none"> Holes observed in walls or ceilings with no rodent activity will be marked in 57.
114030 114040	<p>All food facilities shall be kept free of rodents (rats, mice).</p> <p>A food facility shall at all times be constructed and maintained so as to prevent the entrance and harborage of rodents.</p>
60	<p>Cockroaches - low risk / harborage areas (1 point deduction)</p> <p>This subcategory will be marked for cockroach violations, including cockroach harborage, that do not pose an immediate risk to the public's health and safety.</p> <p><u>Examples:</u></p> <ul style="list-style-type: none"> holes, gaps and cracks / crevices with the potential for cockroach harborage live cockroaches observed however, no closure cockroaches observed in a utility room with no immediate risk to the public's health and safety <p><u>Other Possible Violations:</u></p> <ul style="list-style-type: none"> When closing a facility due to cockroaches, subcategory 10 will be marked. Cockroaches observed on equipment will be marked in 31. Cockroaches observed on floors will be marked in 58. <p><i>Dead cockroaches and fecal markings with no evidence of live cockroaches would be marked in subcategory 31 or 58, as appropriate.</i></p>
114030 114040	<p>All food facilities shall be kept free of cockroaches</p> <p>A food facility shall at all times be constructed and maintained so as to prevent the entrance and harborage of cockroaches.</p>
61	<p>Other Insects - low risk (1 point deduction)</p> <p>This subcategory will be marked for insect violations, other than cockroaches, that do not pose an immediate risk to the public's health and safety.</p> <p><u>Examples:</u></p> <ul style="list-style-type: none"> flies in the delivery staging area only flies in the dishwashing area or around floor sink

(Cont.)	<p>Other Insects - low risk</p> <ul style="list-style-type: none"> flies in a pre-packaged food facility <p><u>Other Possible Violations:</u></p> <ul style="list-style-type: none"> Insects (e.g., fruit flies, moths, gnats, ants) found in food will be marked in 39.
114040	All food facilities shall be kept free of insects.
62	<p>Open Door / Air Curtain / Window (1 point deduction)</p> <p>This subcategory will be marked for violations involving the possible entrance of vermin, including rodents and insects.</p> <p>Examples:</p> <ul style="list-style-type: none"> open doors without fly-exclusion devices / doors maintained open missing / torn window screens operator de-activated the air curtain delivery door kept open with no air curtain or air curtain turned off inadequate air curtain to prevent entrance of flies pass-thru window does not meet size requirements pass-thru window left open without fly-exclusion device <p><u>Other Possible Violations:</u></p> <ul style="list-style-type: none"> If flies are observed mark 11 or 61, as appropriate. <p><u>Immediate Abatement:</u></p> <ul style="list-style-type: none"> Front door to facility is open and no flies are observed, door closed at time of inspection Air curtain was turned off at the delivery door and no flies were observed, operator will be advised as to the use of an air curtain
114030	A food facility shall at all times be maintained so as to prevent the entrance of vermin.
PLUMBING / FIXTURES / EQUIPMENT DRAINAGE	
63	<p>Sink and Fixtures / Floor Sink / Floor Drain - (1 point deduction) leaking / not clean / disrepair / unapproved</p> <p>This subcategory will be marked for violations that involve sinks and fixtures that are leaking, not clean, in disrepair or unapproved; floor sinks or floor drains that are unapproved, not clean or are in disrepair.</p> <p>Examples:</p> <ul style="list-style-type: none"> leaking faucet at the utensil washing sink floor sink soiled with food debris dirty handwash sink unapproved faucet extension at 3-compartment sink faucet unable to reach all compartments of the sink sink not secured to wall cracked sink pre-mixing faucet does not stay on for the required 10 second minimum time <p><u>Other possible violation:</u></p> <ul style="list-style-type: none"> If the unapproved faucet extension at the 3-compartment sink is missing a backflow prevention device and extends below flood rim level, 33 will also be marked.
114100	All plumbing and plumbing fixtures shall be installed in compliance with local plumbing ordinances, shall be maintained so as to prevent any contamination, and shall be kept clean, fully operative, and in good repair.

64	<p>Drain Line / Supply Line - unapproved discharge / installation / materials / leaking / clogged (1 point deduction)</p> <p>This subcategory will be marked for violations involving the disposal of liquid waste and the conveyance of potable water, including floor sinks or floor drains that are clogged but pose a low risk to the public's health and safety.</p> <p>Examples:</p> <ul style="list-style-type: none"> • reach-in refrigerator draining to a bucket / floor / pan • drain line without an air gap • leaking drain line (P-trap) of sinks • leaking inlet back pressure valve • employee sweeping waste water into back alley or washing mats outside • slow drain / clogged drain at the floor sink in the bar area (not overflowing) • ice machine condensate draining to an exterior flower bed • flexible drain line used for discharge from refrigerator • espresso machine draining to handwash sink • drain line is leaking from any sink (e.g., mop sink, hand wash sink) • an ice machine drain line is directly connected to the sewer • leaking toilet water-supply line • garden hose used to supply water to wok stove faucet • uncapped drain line • drain line from condensate pan is leaking in walk-in refrigerator <p><u>Other Possible Violations:</u></p> <ul style="list-style-type: none"> • A leaking evaporator pan or damaged equipment will be marked in subcategory 51. • Unapproved hose lacking a backflow prevention device will be marked in subcategory 33.
114095 114100	<p>All plumbing and plumbing fixtures shall be installed in compliance with local plumbing ordinances; shall be maintained so as to prevent any contamination, and shall be kept clean, fully operative, and in good repair. All liquid waste draining from a refrigerator, steam table, ice machine and bins, food preparation sinks, display cases and other similar equipment shall be drained by means of an indirect connection to an approved fully functional sewage disposal system. Refrigeration units shall be drained to a floor sink or other approved device by an indirect connection or to a properly installed and functioning evaporator.</p>
65	<p>No Hot Water - no immediate risk (1 point deduction)</p> <p>This subcategory will be marked for violations involving the lack of hot water at less critical locations that pose a low risk to the public's health and safety (e.g., mop sink, pre-packaged food facility)</p> <p>Examples:</p> <ul style="list-style-type: none"> • water throughout the restaurant 110-119°F, chemically sanitizing multi-use utensils (24 hours to abate) • water at one of the hand sinks in the food preparation area is below 110°F • water is less than 120°F at a pre-packaged food facility (24 hours to abate) <p><u>Exception:</u></p> <ul style="list-style-type: none"> • When hot water is lacking in a critical location that poses an immediate risk to the public's health and safety, such as the food preparation area or at a multi-use utensil washing sink, subcategory 13 or 34 will be marked, as appropriate. <p><i>When hot water is not available (below 110EF) but is restored (above 110EF) by the end of the inspection, only subcategory 65 will be marked.</i></p>
(Cont.)	<p>No Hot Water - no immediate risk</p>

114095	An adequate, protected, pressurized, potable supply of hot water (120°F) and cold water shall be provided at all times.
VENTILATION / LIGHTING	
66	Hood - not clean / disrepair / missing filters (1 point deduction) This subcategory will be marked for violations with the maintenance of a mechanical ventilation system over food equipment. Examples: <ul style="list-style-type: none"> exhaust system is not kept clean or the filters are missing hood is not operating properly interior of hood and its filters have an accumulation of grease hood is not functioning properly, as smoke and blackened ceilings are observed
114140	Exhaust hoods and filters shall be properly installed, maintained clean, and in good repair.
67	Ventilation - equipment not under hood / improper hood type (1 point deduction) This subcategory will be marked for the improper use or absence of a hood, or improper hood type. Examples: <ul style="list-style-type: none"> grill is not fully under the hood (no 6" overhang) vertical broiler is not under the hood gas rice cooker is not installed under a hood Type II hood over a deep fryer instead of a Type I hood hood is turned off while cooking <u>Immediate Abatement:</u> <ul style="list-style-type: none"> Hood is turned off while cooking, however can easily be turned on
114140	Exhaust hoods shall be provided to remove toxic gases, heat, grease, vapors and smoke and be approved by the local building department. Canopy-type hoods shall extend 6" beyond all cooking equipment.
68	Ventilation - general (1 point deduction) This subcategory will be marked for violations related to general ventilation requirements (excluding equipment). Examples: <ul style="list-style-type: none"> no ventilation system or window in the toilet room no ventilation system in the food storage room missing screen to ventilation system unvented gas water heater (this will be referred to the Gas Co. immediately) blocked make-up air vent <u>Other Possible Violations:</u> <ul style="list-style-type: none"> Make-up air vents with accumulated dust will be marked in 58.
114140	All areas shall have sufficient ventilation to facilitate proper food storage. Toilet rooms shall be vented to the outside air by a screened openable window, an air shaft, or a light-switch-activated exhaust fan, consistent with local building codes.

69	<p>Lighting / Light Shields (1 point deduction)</p> <p>This subcategory will be marked for inadequate lighting or lack of required shatterproof lights or light shields.</p> <p>Examples:</p> <ul style="list-style-type: none"> • burned-out light bulb in the storage room • missing light shields in the food preparation area, refrigerators, display cases or where required • light shields with accumulated dust or dead insects • inoperable light in walk-in refrigerator • missing end caps • dirty light shield / fixture in refrigerator <p><u>Immediate Abatement:</u></p> <ul style="list-style-type: none"> • End caps are missing to sleeves on light fixtures • Burned out light fixtures that can be replaced • One cracked light fixture that can be replaced
114170	<p><u>Lighting</u> Adequate lighting shall be provided in all areas to facilitate cleaning and inspection.</p> <p><u>Light Shields</u> Light fixtures in areas where all open food is stored, served, prepared, and where utensils are washed shall be of shatterproof construction or protected with light shields.</p>
TOILETS / TOILET ROOMS / DRESSING ROOMS	
70	<p>Toilets / Toilet Room-disrepair / inadequate # - (1 point deduction) door not self closing/not clean / dispensers / toilet tissue</p> <p>This subcategory will be marked for violations with the toilet facilities, i.e., toilet is in disrepair, lack of the appropriate number of toilet facilities, toilet paper and dispensers, self-closing devices at toilet room doors.</p> <p>Examples:</p> <ul style="list-style-type: none"> • leak at the base of toilet • the urinal in men's toilet room is inoperable • one of the available toilets is clogged • the toilet seat is cracked • the toilet is improperly secured to the wall or floor • the urinal is missing in toilet room of a facility that has on-site liquor consumption • both men's and women's toilets not available in an establishment that serves alcohol • no toilet tissue • missing toilet tissue dispenser • soiled toilet paper not disposed in the toilet • door removed from the toilet room • toilet room door propped open • missing or damaged self-closing device • unclean toilet facilities <p><u>Other Possible Violations:</u></p> <ul style="list-style-type: none"> • Food stored in the toilet room will be marked in 23. • Equipment or utensils stored in toilet room will be marked in 52.

(Cont.)	<p>Toilets / Toilet Room - disrepair / inadequate # - door not self closing / not clean / dispensers / toilet tissue</p> <ul style="list-style-type: none"> Miscellaneous items stored in the toilet room will be marked in subcategory 47. Storage of wiping rags will be marked in 54. <p><u>Immediate Abatement:</u></p> <ul style="list-style-type: none"> Door propped open with a self-closing device in place Toilet tissue in restroom, but not in dispenser
114105 114120 LACC	<p>Toilet facilities shall be maintained clean, sanitary and in good repair. Toilet rooms shall be separated by a well-fitting self-closing door. Toilet tissue shall be provided in a permanently installed dispenser at each toilet. The number of toilet facilities shall be in accordance with local building and plumbing ordinances. Toilet facilities shall be provided for patrons: in establishments with more than 20,000 sq ft., establishments offering on-site liquor consumption.</p>
71	<p>Dressing Room / Personal Items (1 point deduction)</p> <p>This subcategory will be marked for violations with change rooms, enclosures or storage of personal items.</p> <p>Examples:</p> <ul style="list-style-type: none"> the change room was cluttered or unclean no approved area is provided to change clothing, as necessary personal items (jacket, radio, newspaper, medicines, cigarettes) stored on food shelves <p><u>Other Possible Violations:</u></p> <ul style="list-style-type: none"> Food stored in the dressing room will be marked in 23. <p><u>Exception:</u></p> <ul style="list-style-type: none"> Violations related to linen or work apparel will be marked in 47. <p><u>Immediate Abatement:</u></p> <ul style="list-style-type: none"> A limited number of employees personal belongings are stored in an unapproved area but can be removed and properly stored.
114135	<p>A separate room, or designated area away from food, food storage, and toilet room(s) shall be provided for employees to change and store their clothing and personal effects. No employee shall store clothing or personal effects in any other area on the premises.</p>
REFUSE / PREMISES / JANITORIAL	
72	<p>Janitorial - supplies / equipment (1 point deduction)</p> <p>This subcategory will be marked for violations involving janitorial supplies and equipment.</p> <p>Examples:</p> <ul style="list-style-type: none"> mop bucket, mop, brooms stored next to ice machine improper storage of mops in food preparation area janitorial area in disrepair or not kept clean <p><u>Other Possible Violations:</u></p> <ul style="list-style-type: none"> The disrepair of the janitorial sink will be marked in 63. <p><u>Immediate Abatement:</u></p> <ul style="list-style-type: none"> A mop bucket that poses no contamination issue and can be moved. A broom that is stored in a food preparation area, but can be relocated.
(Cont.)	<p>Janitorial - supplies / equipment</p>

114165	A separate area away from food shall be provided for the storage of cleaning equipment and supplies. A janitorial sink or mop basin shall be provided for general cleaning purposes and for the disposal of mop bucket wastes and other liquid wastes.
73	Refuse / Containers (1 point deduction) This subcategory will be marked for violations involving interior and exterior garbage and rubbish storage containers / areas. Examples: <ul style="list-style-type: none"> • exterior refuse container lids propped open • refuse containers encrusted with waste • overflowing refuse containers • leaking refuse containers • cardboard used as a receptacle in the toilet room • no trash receptacle in the toilet room <u>Immediate Abatement:</u> <ul style="list-style-type: none"> • Trash can lids are open.
114035	All food waste and rubbish containing food waste shall be kept in leakproof and rodentproof containers and shall be covered at all times. All food waste and rubbish shall be removed and disposed of as frequently as necessary to prevent a sanitation problem.
74	Exterior Premises (1 point deduction) This subcategory will be marked for violations involving the cleanliness and accumulation of cast-off and litter at the exterior of the building. Example: <ul style="list-style-type: none"> • cast-off items stored at the exterior of the facility <u>Other Possible Violations:</u> <ul style="list-style-type: none"> • Violations involving the exterior trash containers / areas will be marked in subcategory 73.
114040	The exterior premises of each food facility shall be kept clean and free of litter and rubbish.

SECTION IV

SIGNS & PERMITS (NO POINT DEDUCTIONS)	
75	Public Health Permit This subcategory will be marked if your facility lacks a current Public Health Permit (PHP) or fails to properly post it in a conspicuous location. This subcategory will also be marked if the Business Code listed on the PHP is not consistent with the food facility's current operation. An establishment operating without a PHP is subject to an immediate closure.
76	Grade / Score This subcategory will be marked if your facility has not properly posted the sign as required by Ordinance #97-0071. This will not be marked if your city has not adopted the ordinance.
77	Inspection Report This subcategory will be marked if the last inspection report is not available upon request. This will not be marked if your city has not adopted the ordinance.

78	Public Notification This subcategory will be marked if your facility has not properly posted the sign as required by Ordinance #97-0071. This will not be marked if your city has not adopted the ordinance.
79	Certified Food Safety Manager This subcategory will be marked if your facility lacks a certified food safety person. In addition, the health inspector will be issuing an office hearing to advise the owner / operator that you have 60 days to obtain a certified food safety person. This will not be marked if your city has not adopted the ordinance.
80	Signs - handwash / smoking / choking This subcategory will be marked if you fail to post the following signs: handwashing sign, no smoking sign, and the choking sign. Please contact your district office or ask your health inspector if any signs are missing.
81	County Business License (unincorporated areas only) This subcategory will be marked only when your County Business License is not available or posted. A referral will be made to the County Business License department. When a city business license is not available or posted, a referral will be made to the appropriate department, but this subcategory will not be marked.
82	Other Only to be used as instructed by supervision.
CONDEMNATION / VOLUNTARY DISPOSAL (NO POINT DEDUCTIONS)	
This section will be used to document the type and amount of food that was condemned by the health inspector or voluntarily disposed.	
83	Total The total amount of food in pounds and/or ounces that was condemned or voluntarily disposed will be entered in this box.

SECTION V

TRAINING PROVIDED		(NO POINT DEDUCTIONS)
84	Sanitization - multi-use consumer utensils	<p>The health inspector is required to train and document the appropriate subcategory when:</p> <ol style="list-style-type: none">1) A violation is observed in any of the specified subcategories, and as a result, training is provided;2) Investigating a complaint that alleges a violation of any of the subcategories;3) The employee * shows a lack of understanding related to any of the specified subcategories; or4) Your health inspector asks the employee* to demonstrate a procedure required by law and the procedure is incorrectly demonstrated. <p>* The health inspector will ensure that inquiries are made only to the employee responsible for performing the duty in question.</p>
85	Sanitization - food-contact surfaces	
86	Handwashing - employee	
87	Delivery - proper inspection of food	
88	Cooking Temperatures	
89	Cooling Methods	
90	Holding Temperatures	
91	Thawing / Thawing Methods	
92	<p>Other (specify) Only to be used as instructed by supervision.</p>	
CLOSURE / ADMINISTRATIVE ACTION		(NO POINT DEDUCTIONS)
93	<p>Suspension of Public Health Permit This subcategory will be marked when your PHP is suspended.</p>	
94	<p>Administrative Review / Office Hearing This subcategory will be marked when an administrative review / office hearing has been scheduled for you and/or your food safety person.</p>	
95	<p>Referral- Plan Check This subcategory will be marked when the health inspector refers your food facility to the Plan Check Program.</p>	
96	<p>Referral - Other Agency or Department This subcategory will be marked when your health inspector makes a referral to an outside agency or department, as in the case of a business license.</p>	
BULLETINS / ADVISORIES DISTRIBUTED TO OPERATOR		(NO POINT DEDUCTIONS)
97	<p>Food Facility Information Packet This packet will be issued to you upon completion of the first routine inspection of each fiscal year and upon a change in ownership. The date of the Information Packet cover page will be noted in this section.</p>	

98	Summary of Advisory Bulletins This will be issued to you at the completion of each routine inspection.
99	Other Only to be used as instructed by supervision.
FOOD PREPARATION - STATUS (NO POINT DEDUCTIONS)	
100	No Food Preparation Observed at Time of Inspection This subcategory will be marked when the health inspector observes no food preparation at the time the of inspection.

For clarification on the inspection criteria and grading requirements or for additional information, please contact your local Environmental Health Office.

The following self-inspection guide is provided to assist you in performing periodic reviews of your food facility's operation and in maintaining your facility at the highest standards. The items listed are violations frequently observed by the health inspector while conducting a routine inspection. It does not include every violation that may be observed during an inspection. Check the boxes of those statements that apply or that you observe in your food facility. Refer to page 15-49 to assist you in deducting points.

The guide is formatted to focus on those areas that are of greatest significance.

Self-inspection Guide

1. FOOD PREPARATION AREA

Temperature Monitoring of Potentially Hazardous Foods (sanitize thermometer)

- 9 food holding temperatures (60°F-125°F) (SC 1)
- 9 food holding temperatures (42°F-59°F/126-139°F) (SC 17)
- 9 holding pooling shelled eggs in danger zone (SC 2)
- 9 internal cooking temperatures not reached or verified (SC 3)
- 9 improper reheating method (SC 4)
- 9 inadequate rapid cooling practices (SC 5)
- 9 lack of a probe thermometer to measure food temperatures (SC 56)

Food Preparation

- 9 food not under diligent preparation (SC 20)
- 9 improper thawing of PHF (SC 21)
- 9 refreezing thawed PHF (SC 41)
- 9 cross contamination of food-contact surfaces (SC 6 or SC 32)
- 9 food prepared in an unapproved area (SC 22)
- 9 food prepared with bare hands, where utensils or gloves should be used (SC 22)
- 9 food prepared at home or not from an approved source (SC 26)
- 9 food adulterated/spoiled (SC 6 or SC 39)
- 9 not storing wiping rag in sanitizing solution when used more than once (SC 54)

2. EMPLOYEE PRACTICES

Hand Washing

- 9 employee did not wash hands as required (SC 8)
- 9 handwashing sink lacks single-service soap/towels/hot air (SC 8 or SC 28)
- 9 lack of hot/cold water (SC 13, SC 14, or SC 63)
- 9 employee using soiled wiping rag for handwashing (SC 8)
- 9 no handwashing sign posted (SC 80)

Personal Practices/Hygiene

- 9 employee with a communicable disease is preparing food (SC 7)
- 9 employee observed eating/drinking/ smoking in the food preparation area (SC 30)
- 9 employee observed wearing soiled clothes and/or lacking hair restraints (SC 44)
- 9 employee with open wound observed contacting food and food-contact surfaces without wearing gloves. (SC 7 & SC 8)
- 9 employee with artificial nails, nail polish or dirty finger nails observed contacting food and food-contact surfaces without wearing gloves (SC 44)

3. REFRIGERATION/FREEZER UNITS

Food Storage

- 9 raw meats/seafood/eggs stored above produce and ready-to-eat food products (SC 24 or SC 6)
- 9 food items uncovered &/or not properly elevated (SC 23)
- 9 food items stored in unapproved containers &/ or on unapproved shelving (SC 53)

Food Temperatures

- 9 food holding temperatures (60°F-125°F) (SC 1)
- 9 food holding temperatures (42°F-59°F) (SC 17)
- 9 thermometer missing, broken, or inaccurate (SC 56)
- 9 inadequate rapid cooling practices (SC 5)

Equipment Condition

- 9 refrigeration units, fan guards not maintained clean (SC 31)
- 9 unapproved food shelving (SC 53)
- 9 rusted, deteriorated shelving (SC 51)
- 9 unapproved type, improper use or improper installation (SC 53)
- 9 lack of light shields (SC 69)
- 9 refrigeration unit not draining to an approved device (SC 64)

SC - refers to the subcategory listed on the FOIR

cont. REFRIGERATION/FREEZER UNITS

Walls/Floors/Ceilings

- 9 walls, ceilings and floors not maintained clean (SC 58)
- 9 walls, ceilings and floors not approved (SC 57)

4. PHYSICAL INSPECTION OF FOOD PREPARATION AREA

Equipment/Utensils/Shelving/Cabinets

- 9 not maintained clean or free of grease build-up (SC 31)
- 9 in disrepair (SC 51)
- 9 unapproved, improperly installed, improperly used (SC 53)
- 9 stored in unapproved area (SC 52)
- 9 liquid waste from equipment (steam table, etc.) not draining into a floor sink or other approved device (SC 64)

Walls / Ceilings / Floors

- 9 not maintained clean (SC 58)
- 9 deteriorated/unapproved materials/facility not fully enclosed (SC 57)
- 9 unapproved or pitted floors or floors in disrepair (SC 57)

Ventilation

- 9 hood not clean, disrepair, missing filters (SC 66)
- 9 equipment not under hood, improper hood type (SC 67)
- 9 lack of ventilation to facilitate reasonable comfort (SC 68)
- 9 unapproved or inadequate exhaust system (SC 67)

Lighting/Light Shields

- 9 missing light shields or shatterproof light bulbs, where required (SC 69)
- 9 inadequate amount of lighting to clean or inspect (SC 69)

Vermin

- 9 fresh rodent droppings or other evidence observed in the facility (SC 9 or SC 59)
- 9 live cockroaches and evidence of cockroaches (SC 10 or SC 60)
- 9 flies, food-infesting insects or other insects observed in the facility (SC 11 or SC 61)
- 9 dog, bird or fowl in facility (SC 50)
- 9 air curtain in disrepair and not fully operable (SC 62)
- 9 exterior doors gaps exceed 1/4" (SC 59)
- 9 doors maintained open (SC 62)

Food Preparation Sink

- 9 directly connected to drain line (SC 64)

5. UTENSIL WASHING AND SANITIZING

Sanitizing multi-use consumer utensils

- 9 observed not washing and sanitizing consumer utensils, as required (SC 12)
- 9 lack of mechanical or manual equipment to properly wash and sanitize multi-use utensils (SC 12)
- 9 water heater booster not working properly (SC 13 or SC 34)
- 9 improper method of manual dishwashing (SC 55)

Sanitizing kitchen utensils

- 9 not properly sanitizing food-contact surfaces (SC 32)

Sanitizer

- 9 lack of approved sanitizer on the premises (SC 56)
- 9 sanitizing solution is at improper concentration (SC 56)
- 9 sanitizing kit missing, incomplete or misused (SC 56)

Water

- 9 lack of hot/cold water at all sinks (SC 13 or SC 14)
- 9 lack of cold or hot water at one sink (SC 34)
- 9 water temperature less than 120°F but greater than 110°F (SC 65)
- 9 water temperature less than 110°F at all sinks (SC 14)

Plumbing / Fixtures / Drainage

- 9 leaking, no water at faucet (SC 34)
- 9 lack of backflow or back siphonage device at faucet (SC 33)

- where a hose is connected
- 9 leaking P-trap, overflowing/clogged grease trap (SC 64)
- 9 clogged floor sink, floor drain (SC 15 or SC 64)
- 9 sewage overflow (contamination of food prep area) (SC 15)

cont. UTENSIL WASHING AND SANITIZING

Vermin

- 9 fresh rodent droppings or other evidence observed in the facility (SC 9 or SC 59)
- 9 live cockroaches and evidence of cockroaches (SC 10 or SC 60)
- 9 flies, food infesting insects or other insects observed in the facility (SC 11 or SC 61)

6. FOOD STORAGE AREA

Food Storage

- 9 food stored in unapproved area (SC 22)
- 9 food stored in unclean environment (SC 31)
- 9 food stored in opened/unlabeled containers (SC 23)
- 9 damaged or returned food not stored in a separate area (SC 48)
- 9 food not elevated at least 6" (SC 23)
- 9 spoiled and adulterated food found in facility (SC 6 or SC 39)
- 9 food from unapproved source (SC 26)
- 9 shellfish tags not maintained as required (SC 45)

Equipment Condition

- 9 unapproved food shelving (SC 53)
- 9 not maintained clean (SC 31)

Ventilation

- 9 lack of ventilation to facilitate proper storage (SC 68)

Vermin

- 9 fresh rodent droppings or other evidence observed in the facility (SC 9 or SC 59)
- 9 live cockroaches and evidence of cockroaches (SC 10 or SC 60)
- 9 flies, food infesting insects or other insects observed in the facility (SC 10 or SC 61)

7. UTENSIL STORAGE AREA

Equipment/Utensil Condition

- 9 not maintained clean (SC 31)
- 9 unapproved, domestic-type utensils (SC 53)

Storage

- 9 stored in unapproved area (SC 52)

Vermin

- 9 fresh rodent droppings or other evidence observed in the facility (SC 9 or SC 59)
- 9 live cockroaches and evidence of cockroaches (SC 10 or SC 60)
- 9 flies, food-infesting insects or other insects observed in the facility (SC 10 or SC 61)

8. FRONT SERVICE AREA

Hot/Cold Holding Unit (e.g., steam table, salad bar)

- 9 food holding temperatures (60°F-125°F) (SC 1)
- 9 food holding temperatures (42°F-59°F/126-139°F) (SC 17)
- 9 liquid waste from equipment (steam table, etc.) not draining into a floor sink or other approved device (SC 64)

Food Display

- 9 food displayed without proper sneeze guards or approved dispensing devices (SC 25)
- 9 prepackaged food items not properly labeled (SC 35)

Condiment/Table Service

- 9 re-serving food after having been served to a customer (SC 27)
- 9 reusing food previously served to a customer in the preparation of another food (SC 27)
- 9 utensils not stored with handles up in customer area (SC 40)

Vermin

- 9 fresh rodent droppings or other evidence observed in the facility (SC 9 or SC 59)
- 9 live cockroaches and evidence of cockroaches (SC 10 or SC 60)
- 9 flies, food-infesting insects or other insects observed in the facility (SC 10 or SC 61)

SC - refers to the subcategory listed on the FOIR

9. DELIVERY/TRANSPORTATION/RECEIVING

Temperature Monitoring of Potentially Hazardous Foods (sanitize thermometer)

- 9 food holding temperatures (60°F-125°F) (SC 1)
- 9 food holding temperatures (42°F-59°F/126-139°F) (SC 17)

Food Condition

- 9 food not inspected upon receipt (SC 42)
- 9 food being transported in unclean container (SC 31)
- 9 food being transported in unapproved containers (SC 53)
- 9 vermin evidence observed on packaging (SC 6 or SC 39)
- 9 adulterated food (SC 6 or SC 39)

Purveyor/Source

- 9 no invoice (SC 26)

10. FACILITIES

Lavatories

- 9 lack of adequate, pressurized potable cold or hot water (SC 14 or SC 34)
- 9 water temperature less than 120°F but greater than 110°F (SC 65)
- 9 water temperature less than 110°F (SC 13)
- 9 handwash sink in disrepair (SC 34 or SC 63)
- 9 handwashing sink lacks approved single-service soap or towels (SC 28 or SC 43)
- 9 no single-service soap or towel dispenser (SC 43)

Toilet Rooms

- 9 toilet facilities not maintained clean and in disrepair (SC 70)
- 9 lack of toilet paper and/or dispenser (SC 70)
- 9 missing/broken self-closing device at bathroom door (SC 70)
- 9 toilet room not properly vented either by an openable window or a light-switch activated exhaust fan (SC 68)

Miscellaneous Storage

- 9 storing non-facility items on the premises (SC 47)
- 9 soiled linen not stored in a separate area (SC 47)

Janitorial Storage Area

- 9 lack of adequate, pressurized potable cold or hot water (SC 14 or SC 63)
- 9 water temperature less than 120°F but greater than 110°F (SC 65)
- 9 water temperature less than 110°F (SC 13)
- 9 lack of an area for the storage of cleaning supplies (SC 72)
- 9 lack of a janitorial sink or an unapproved basin (SC 63)
- 9 janitorial sink in disrepair (SC 63)

Hazardous Materials/Chemical Storage Area

- 9 chemicals, pesticides or cleaning compounds stored in unapproved area (SC 29 or SC 46)
- 9 chemicals, pesticides or cleaning compounds not properly labeled or used improperly (SC 29 or SC 46)

Employee Storage Area

- 9 dressing room is cluttered, unclean or non-existent (SC 71)
- 9 employees observed storing personal items in unapproved area (SC 71)

Vermin

- 9 fresh rodent droppings or other evidence observed in the facility (SC 9 or SC 59)
- 9 live cockroaches and evidence of cockroaches (SC 10 or SC 60)
- 9 flies, food infesting insects or other insects observed in the facility (SC 10 or SC 61)
- 9 exterior doors not rodent proofed (SC 59)

Living Quarters

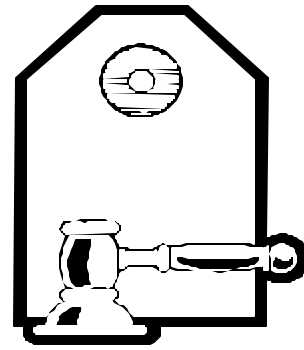
- 9 using food facility to sleep (SC 49)

11. EXTERIOR PREMISES

Trash

- 9 overflowing trash cans in the food preparation area (SC 73)

- 9 trash area unclean and trash observed on the floor (SC 73)
 - 9 trash not disposed of in leakproof and rodentproof containers (SC 73)
 - 9 exterior trash cans or bins not covered (SC 73)
 - 9 recyclables stored inside the food preparation area (SC 73)
- Premises**
- 9 cast-off items stored at the exterior of the facility (SC 74)
 - 9 parking lot not maintained clean (SC 74)



DEPARTMENT POLICIES

Environmental Health (EH) policies on suspensions and revocations of Public Health Permits; the posting requirements of grade or score cards, public notification and closure signs; the availability of inspection reports; the owner-initiated inspections; and the certificate of excellence are presented to inform you of the procedures that your health inspector must follow. Each policy is based on a regulation that is enforced by EH.

Suspension of Public Health Permits

“Suspension of a Public Health Permit” is also known as a food facility closure and may occur without prior notification. A permit may be suspended for repeated violations, noncompliance, inspection scores below 70 points, or when there is an immediate danger to the public’s health and safety. The following are some of the conditions that are an immediate danger to the public’s health and safety:

- cockroaches, rodents or flies (This requires a minimum 48-hour closure.);
- sewage contamination, such as an overflowing floor drain;
- lack of a potable water supply (e.g., no water or presence of contaminated water);
- no hot water in a facility that has multi-use utensils;
- gross insanitary conditions (e.g., accumulation of grease, food debris on food equipment);
- unsafe food temperatures (e.g., all refrigeration units are inoperable); and
- communicable disease transmission (e.g., hepatitis, shigella).

All food establishments that score below seventy percent (70%) twice within a twelve-month period are subject to closure and the filing of a court case. If a condition exists that requires the closure of your food facility, your health inspector must obtain his or her supervisor’s approval. If the closure is approved, your health inspector will inform you of the suspension of your Public Health Permit and will direct you to discontinue the operation of your food facility.

In addition to receiving the Food Official Inspection Report, you will be issued two other notices. One will identify the sections of the law that are applicable to your permit suspension and appeal rights. The other notice, a Hearing Notice, schedules you for an administrative office hearing with the health inspector’s supervisor to discuss corrective measures.

The health inspector will post a Closure sign and remove your grade or score card. You will not be given a grade or score card until your permit is reinstated.

Revocation of a Public Health Permit

The procedures your health inspector must follow for revocations and suspensions are similar except for two differences. The main difference being that the revocation of a permit is taken for more serious reasons:

- C repeated serious violations or failure to comply with the orders on the FOIR,
- C interference with duties of the health inspector, or
- C two permit suspensions within a twelve-month period.

The other difference is procedural. With revocations, the EH Services Manager or the Bureau Director must determine after a hearing whether a food facility's Public Health Permit will be revoked.

Posting Requirements for Retail Food Establishments

On January 16, 1998, the Los Angeles County Board of Supervisors adopted Ordinance #97-0071 requiring retail food establishments to post certain information upon their city's adoption of the ordinance. If you would like to know if your city has adopted the ordinance, please contact your local Environmental Health Office. Failure to post the required signs may result in suspension of the public health permit. Those retail food establishments whose city has not adopted the ordinance will not be issued any signs.

Grade/Score Cards

The grade/score card, which is issued by the health inspector at the conclusion of the inspection, is based on the scoring of the Food Official Inspection Report (see page 13 for this discussion). This card must be posted in an area that is clearly visible to your patrons and the public. If your food establishment has multiple Public Health Permits, you must post the grade or score card of each separately permitted establishment at its individual customer service counter or area. For example, a supermarket that has a Public Health Permit for a food market retail and a permit for a restaurant must post the grade or score card of the food market retail at the entrance to the market, and the grade or score card of the restaurant at the customer service counter. The grade/score card must remain posted until the next routine inspection, when the inspector will issue a new grade/score card.

Where required to post, the grade/score card shall not be defaced, marred, camouflaged, hidden or removed. Removal of the grade/score card is a violation of Los Angeles County Code, Title 8, Section 8.04.752 and may result in the suspension or revocation of the public health permit and shall be punishable as specified in Section 8.04.930.

In the event that your grade/score card is stolen, you shall notify the local Environmental Health Office listed on the bottom of the inspection report issued at the time of posting. Replacements will be available at the district/program office within 24 hours from date of your request.

Public Notification Signs

Public Notification signs provide your patrons and the public with the address and phone number of the local Environmental Health Office responsible for your facility. The sign states: "All public health questions / concerns regarding this food establishment should be directed to the local Environmental Health Office." This sign must be posted in an area clearly visible to your patrons and the public. Usually, they are posted near the grade or score card.

Notice of Closure

A Notice of Closure sign is posted by your health inspector when your Public Health Permit is suspended or revoked. The sign, which will state the reason for the closure, must be posted at the main entrance until it is removed by the health inspector.

Availability of Inspection Reports

In addition to the posting requirements, you are required to have available the Food Official Inspection Report(s) that corresponds to the posted grade or score card. This inspection report must be available for review by the public when requested.

Owner-Initiated Inspection

The owner-initiated inspection gives you an opportunity to improve your food facility's grade or score. This opportunity became effective on August 15, 1998, and will be allowed once in a twelve-month period. To have an owner-initiated inspection, you must request it by no later than three days following the receipt of the grade or score card of an initial routine inspection. The owner-initiated inspection will be completed within ten days of the request. Before the inspection is conducted, you must pay a fee to recover the costs of conducting the inspection, a follow-up reinspection, and another unannounced routine inspection that will be completed within 60 days from the initial routine inspection. This payment can be made at an Environmental Health district office.

If you would like more details on the owner-initiated inspection, contact your local Environmental Health Office (see Appendix C).

Certified Food Safety Manager

The California Health and Safety Code, Section 113716, requires each retail food facility to have an owner or employee who is certified in food safety. Beginning January 1, 2000, all food facilities will have to meet this requirement. Failure to have at least one certified person may result in loss of your permit to operate. The certified person must be employed by the business, but need not be present at all times. In addition, this certified person may not satisfy the requirement for more than one facility.

Certification must be renewed by passing an approved examination every three years. Facilities that begin operation after January 1, 2000, or lose their certified employee after that date will have 60 days to comply. A current list of approved trainers and certification providers is available upon request by contacting Consultation and Technical Services at (323) 881-4027.

Certificate of Excellence

The department has developed an industry recognition program to honor those retail food establishments that consistently exemplify high standards of food safety.

On July 1, 1999, the department began issuing Certificates of Excellence to those retail food establishments that received three successive "A" ratings with no high risk violations or no repeated moderate risk violations. High risk violations are those violations that could cause an immediate danger to the public's health and safety. These violations include, but are not limited to, the following: improper food temperatures, vermin, poor employee practices, improper / lack of sanitizing food-contact surfaces or kitchen utensils. Moderate risk violations include, but are not limited to, the following: lack of handwashing supplies, food storage violations, food temperature violations of moderate risk, lack of sanitizing food-contact surfaces or kitchen utensils.

If you feel that you are eligible for a Certificate of Excellence based on the above criteria, contact your District/Program office to request a certificate.

Food establishments located within cities that have not adopted Ordinance #97-0071 do not qualify for the Certificate of Excellence Program. An Owner Initiated Inspection shall not be considered as one of the three consecutive "A" ratings.

For more information or further clarification on any of the above departmental policies, contact your

local Environmental Health Office.

APPENDIX A

ENVIRONMENTAL HEALTH FOOD INSPECTION PROGRAM

The Mission of Environmental Health is to “protect health, prevent disease, and promote health for all persons in Los Angeles County” through the management of potentially harmful chemical, physical or biological agents in the environment. The term “health” is used in its broadest context to mean not just the absence of disease but rather a complete state of physical, mental, and social well-being. The mission supports the missions of Public Health Programs and Services and the Department of Health Services.

The California Health and Safety Code grants Environmental Health the authority to carry out its mission. The code provides for governing bodies of counties and cities to take such measures as may be necessary to preserve and protect the public health, including the adoption of ordinances and the payment of expenses incurred in enforcement activities. The Board of Supervisors has delegated the authority and responsibility for these functions to the County Health Officer who entrusted these to the Deputy, Environmental Health. Therefore, within the County of Los Angeles, the Deputy of Environmental Health has been charged to preserve and protect the public's health, as it relates to the environmental elements. Environmental elements include the water we drink, the food we eat, where we live, where we play and where we work.

The jurisdictional area of Environmental Health is very large. It includes Los Angeles County, its unincorporated areas, and 85 contract cities for a total population of over 9 million people and over 4,000 square miles, including San Clemente Island and Santa Catalina Island.

Environmental Health has four bureaus: Consumer Protection, District Environmental Services, Environmental Planning and Evaluation, and Environmental Protection. Three of the four bureaus have food programs that are responsible for various food facilities.

FOOD INSPECTION PROGRAMS

PROGRAM	RESPONSIBILITIES
DISTRICT ENVIRONMENTAL SERVICES (DES)	<ul style="list-style-type: none">< Inspects retail restaurants, markets, bakeries, food processing establishments, certified farmers markets, food warehouses, swap meet pre-packaged food stands, temporary event food stands, summer feeding and senior feeding sites, and theaters.< Investigates complaints of food facilities and illegal food operations within structures.< Assists Food and Milk Program inspectors with suspected foodborne illness investigations.< Conducts consumer protection inspections at food markets to perform fat analyses of ground beef, test for possible adulteration with sulfites, and enforce labeling requirements.< Conducts truth-in-menu inspections at restaurants to verify that the food advertised is what is being offered.< Assists the State DHS with recall activities of contaminated food.

PROGRAM	RESPONSIBILITIES
FOOD AND MILK	<ul style="list-style-type: none"> < Inspects caterers, food salvagers, movie catering commissaries, food vehicles that service the movie industry on location and their associated commissaries, independent milk-distributor vehicles, wholesale independent milk vehicles, food vehicles that service vending machines, vending machines, employee in-plant feeding operations, food demonstrators, soft-serve and yogurt dispensing equipment and any retail food facilities within or adjoining a wholesale facility. < Heads suspected foodborne illness investigations. < Investigates possible contamination or adulteration of foods that have been exposed to fire, flood, accidents, or any preparation or transportation complications. < Investigates complaints of contaminated, adulterated or mislabeled foods at wholesale food facilities. < Performs plan check reviews and final inspections for new and remodeled food manufacturing and processing facilities and in-plant cafeterias. < Coordinates food recall activities.
FOOD MANAGER CERTIFICATION PROGRAM	<ul style="list-style-type: none"> < Certifies providers for Certified Food Handler's (CFH) classes and examinations. < Administers a written CFH proficiency examination. < Reviews and monitors the Food Service Training Programs of certified providers. < Offers Basic Food Handlers' Training and Basic Food Service Managers' Training to the food service industry.
HOUSING AND INSTITUTIONS	<p>Inspects transient occupancy housing, such as hotels and motels; private and parochial schools; day nurseries; boarding homes; room and board facilities for special-need clients; adult and juvenile detention facilities; probation facilities; court-holding nutritional services; environmental services; shelters for battered persons; housing for homeless programs; subsidized housing; and halfway houses.</p>
MOUNTAIN AND RURAL SANITATION	<p>Inspects County probation and detention camps, children's camps, organized camps, summer resorts, campgrounds, picnic areas, fire camps, feeding facilities at major forest fire operations, and food facilities in remote areas such as the mountains, foothills, and high desert.</p>
PLAN CHECK PROGRAM	<ul style="list-style-type: none"> < Reviews then approves or rejects construction plans for new or remodeled food facilities. < Provides consultative services to industry, architects, food facility designers, engineers, equipment installers and contractors; < Evaluates equipment and materials for compliance with state laws and Environmental Health's equipment-performance evaluation policies.

PROGRAM	RESPONSIBILITIES
VEHICLE INSPECTION PROGRAM	<ul style="list-style-type: none"> < Inspects food vehicles, commissaries, and food processors that service and store food vehicles. < Investigates complaints regarding food vehicles and illegal food vendor operations. < Reviews and approves plans for new food vehicles and commissaries. < Consults with food vehicle manufacturers and individuals to ensure proper construction of food-preparation vehicles and food-service vehicles. < Conducts enforcement sweeps that target unlicensed food vendors.
QUALITY ASSURANCE	<ul style="list-style-type: none"> < A liaison between Environmental Health and other governmental offices, industry and the community. < Conducts complaint investigations related to food facility scoring and grading, competency, and integrity of inspections. < Conducts field standardizations and audit inspections.
STAFF DEVELOPMENT AND ADVISORY SERVICES	<ul style="list-style-type: none"> < Orients and trains new environmental health specialists, technicians and college student interns. < Ensures that State mandated work experience and educational requirements for environmental Health specialists are accomplished. < Develops training provisions required by legislation and departmental policy. < Develops and implements formal training presentations for experienced environmental health specialists, departmental health administration, and various local agencies and industries. < Coordinates and conducts formal high school and college career days and job recruitment fairs.
CONSULTATION AND TECHNICAL ASSISTANCE	<ul style="list-style-type: none"> < Provides technical and consultative assistance to the food industry. < Co-chairs the Southern California Food Advisory Sanitation Committee. < Develops various retail food related brochures, handbooks, bulletins, and emergency advisories for various industries. < Advises retail food industry on departmental requirements. < Certified food handler program reviews and oversees training providers curriculum and instruction techniques. < Provides new food establishment operator orientation. < Provides educational outreach to the general public. < Issues Certified Food Handler certificates and Certificates of Excellence.

APPENDIX B

COMPLIANCE ASSISTANCE UNIT

The County of Los Angeles, Department of Health Services, Environmental Health Division recognizes the challenges facing the food service industry. To this end, the department developed the Compliance Assistance Unit which includes the Environmental Health Ombudsman, Quality Assurance and Compliance Unit, and Consultation and Technical Services. In addition, the department also established a new restaurant hotline that gives fast, round-the-clock service to the public and industry.

The Environmental Health Ombudsman is a liaison between this Department and the food service industry. The primary functions of the Ombudsman and staff are to assist the food service industry with the equitable resolution of disputes and to assure that this Department is providing quality and consistent inspections throughout the County.

Ombudsman resolution assistance is a confidential resource for the citizens and various industry constituents we service within the County of Los Angeles. The Ombudsman reports its findings to the Deputy of Environmental Health. These findings will be evaluated and may affect the development of changes in the organization to increase effectiveness, efficiency, and to enhance the overall delivery in services. The Ombudsman intervenes to ensure that the organization's strategic goals are attained through quality improvement, productivity, risk management, communication, effective dissemination of information, and satisfying legislative mandates. Therefore, he/she will assist in the development of changes in Environmental Health to accomplish enhancements to the organization's policies, procedural, and operational activities.

The Compliance Assistance Unit is sensitive to and respects the rights of individuals and differences in people's ethnic and cultural heritage, attitudes, beliefs, goals, perceptions and interests. This unit recognizes and deals effectively with the political and social structure of the County of Los Angeles. The Compliance Assistance Unit develops and maintains cooperative relationships with government agencies and officials, as well as various industry constituents.

The citizens and industry constituents should not misconstrue the assistance of the Ombudsman as a legal appeal process. These provisions are present in the California Uniform Food Facilities Law and pre-empts the establishment of other local legal appeal processes. Therefore, this office is an informal and non legal problem solving division within the framework of the existing management system. For more information on the unit or services provided, contact (323) 881-4225.

The restaurant hotline is an additional tool that may be utilized by the restaurant operators, workers or the general public to file complaints or to get answers to questions on inspection policies and procedures. A call to 1-888-700-9995 will give you a recorded message asking you to leave your name, telephone number and the nature of your call. It will also let you know how to contact the operator for immediate service in case of emergency. Environmental Health Specialists will monitor the calls on a daily basis every business day. Inspectors will investigate complaints within 24 hours of hearing the message and will contact the caller with the results. They will also answer questions from restaurant industry personnel about technical issues, regulations, policies and procedures.

APPENDIX C

ENVIRONMENTAL HEALTH DISTRICT OFFICE DIRECTORY

Alhambra District

612 W. Shorb Street, Rm 219
Alhambra, CA 91803
(626) 308-5357
FAX: (626) 458-7468

Antelope Valley District

335-A East Avenue K-6
Lancaster, CA 93535
(661) 723-4533
FAX: (661) 723-4533

Central District

550 S. Vermont Ave, Rm 605
Los Angeles, CA 90020
(213) 351-5110
FAX: (213) 381-6943

East Los Angeles District

245 S. Fetterly Ave, Rm 2014
Los Angeles, CA 90022
(323) 780-2272
FAX: (323) 260-5209

East Valley District

501 N. Glendale Blvd, Rm 109
Glendale, CA 91206
(818) 500-5776
FAX: (818) 244-0951

Hollywood Wilshire District

5205 Melrose Ave, Rm 212
Los Angeles, CA 90038
(323) 769-7900
FAX: (323) 467-0891

Inglewood District

123 W. Manchester Blvd, Rm 224
Inglewood, CA 90301
(310) 419-5358
FAX: (310) 680-0978

Marina District

6053 Bristol Parkway 2nd Floor
Culver City, CA 90230
(310) 665-8484
FAX: (310) 348-6403

Mid-Valley District

6851 Lennox Ave, Suite 305
Van Nuys, CA 91405
(818) 902-4460
FAX: (818) 902-4433

Mid-Wilshire District

510 S. Vermont Ave, Suite 215
Los Angeles, CA 90020
(213) 351-5132
FAX: (213) 637-9716

Mountain & Rural

2525 Corporate Place Ste. 150
Monterey Park, CA 91754
(323) 881-4158
FAX (323) 269-4327

Northeast District

2615 S. Grand Ave, Suite 460
Los Angeles, CA 90007
(213) 744-3160
FAX: (213) 747-0640

Norwalk District

12400 E. Imperial HWY, Rm 5209
Norwalk, CA 90651
(562) 466-5168
FAX: (562) 863-1754

Pomona District

1435 W. Covina Parkway, Rm 25
West Covina, CA 91790
(626) 813-3360
FAX: (626) 337-7645

San Antonio District

6538 Miles Ave, Rm 202
Huntington Park, CA 90255
(323) 586-6297
FAX: (323) 587-7044

Santa Clarita District

25050 Peachland Ave., Suite 210
Santa Clarita, CA 91321
(661) 254-9560
FAX: (661) 222-9515

South District

1522 E. 102nd Street, Rm 1145
Los Angeles, CA 90002
(323) 563-4070
FAX: (323) 249-1599

Southeast District

5850 S. Main Street, Rm 2257
Los Angeles, CA 90003
(323) 846-4173
FAX: (323) 231-0029

Southwest District

3834 S. Western Ave, Rm 216
Los Angeles, CA 90062
(323) 730-3558
FAX: (323) 730-0581

South Bay District

122 W. 8th Street
San Pedro, CA 90731
(310) 519-6050
FAX: (310) 514-0170

West District

6053 Bristol Parkway, 2nd Floor
Culver City, CA 90230
(310) 665-8450
FAX: (310) 348-6402

West Valley District

6851 Lennox Ave, Suite 310
Van Nuys, CA 91405
(818) 902-4470
FAX: (818) 902-4411

West Covina District

1435 W. Covina Parkway, Rm 10
West Covina, CA 91790
(626) 813-3380
FAX: (626) 813-3333

APPENDIX D

ENVIRONMENTAL HEALTH REFERRAL LIST

TYPE OF REFERRAL		ENVIRONMENTAL HEALTH DIV/AGENCY	TELEPHONE
ANIMAL:	Domestic (Horses, etc.) Unlicensed	District Environmental Services	(323) 881-4015
	Wild (Ground squirrels, etc.)	Vectorborne Disease	(323) 881-4046
	Licensed Animal Keepers (except Lancaster & Catalina)	Vector Management	(323) 881-4046
	Mountain & Rural Areas	Mountain & Rural	(323) 881-4158
APARTMENT HOUSES		District Environmental Services	(323) 881-4015
ARTHROPODS (insects, spiders, fleas, ants)		Entomology	(323) 881-4005
ASBESTOS		Environmental Hygiene	(213) 738-4078
BATS (Rabies)		Veterinary Public Health	(323) 730-3723
BEES		Agricultural Commissioner	(626) 575-5471
CARBON MONOXIDE POISONING		Housing & Institutions	(323) 881-4038
CARTS (packaged/unpackaged)		Vehicle Inspection	(323) 881-4054
CATERING TRUCKS		Vehicle Inspection	(323) 881-4054
CHILDREN'S CAMPS: (organized camps)	Rural Areas	Mountain & Rural	(323) 881-4158
	Urban Areas	Housing & Institutions	(323) 881-4038
DOG DROPPINGS: (General Animal Complaints) (residential-unlicensed)		District Environmental Services	(323) 881-4015
DUMPS/LANDFILLS/WASTE HAULERS		Solid Waste	(323) 881-4151
DWELLINGS - Residential		District Environmental Services	(323) 881-4015
EMPLOYEE RELATIONS		Administration	(323) 881-4002
ENTOMOLOGY CONSULTANTS		Entomology	(323) 881-4005
FOOD FRAUD (Meats, Poultry, Fish)		District Environmental Services	(323) 881-4015
FOOD HANDLERS CERTIFICATES		Consultation and Technical Services	(323) 881-4117
FOOD POISONING:		Morbidity	(213) 240-7821
		Food & Milk	(323) 881-4020
		Acute Communicable Disease	(213) 240-7941
FOOD TAMPERING		State Food & Drug Branch	(213) 580-5719
FOOD RETAIL PREPARATION. & SERVICES (Restaurants, Markets, Bakeries)		District Environmental Services	(323) 881-4015
FOOD SPOILAGE & RELATED COMPLAINTS:	Retail Purchases	District Environmental Services	(323) 881-4015
	Wholesale Distribution	Food & Milk	(323) 881-4020

TYPE OF REFERRAL		ENVIRONMENTAL HEALTH DIV./AGENCY	TELEPHONE
FOOD WHOLESALE MANUFACTURING & DISTRIBUTING		Food & Milk	(323) 881-4020
FOOD & MILK PLAN CHECK (Wholesale)		Food & Milk	(323) 881-4020
FOOD VEHICLE PLAN CHECK		Vehicle Inspection Program	(323) 881-4054
GARBAGE, RUBBISH, JUNK:	Commercial Waste Haulers	Solid Waste	(323) 881-4151
	Private Property	District Environmental Services	(323) 881-4015
GARMENTS: (related to Sanitation for workers)		Garment Inspection	(323) 881-4029
HOSPITALS & NURSING HOMES		Health Facilities	(323) 869-8500
HOTELS & MOTELS		Housing & Institutions	(323) 881-4038
HOUSING (other than hotels & motels)		District Environmental Services	(323) 881-4015
INDOOR AIR QUALITY		Environmental Hygiene	(213) 738-4078
INSPECTION QUALITY		Compliance Assistance Unit	(323) 881-4225
INSTITUTIONS (detention centers, home care services, jails, etc.)		Housing & Institutions	(323) 881-4038
LAUNDRIES:	Commercial	Garment Inspection	(323) 881-4029
	Self-service	District Environmental Services	(323) 881-4015
LEAD COMPLAINTS		Lead Poisoning Abatement Program	(213) 738-6129
MILK PRODUCTS (Soft Serve Milk/Yogurt)		Food & Milk	(323) 881-4020
MICE: Unlicensed Units - complaints		Vector Control	(323) 881-4046
MOBILE HOME PARKS (Complaints and Investigation)		State Housing & Community Development	(800) 952-5275 (909) 782-4420
MOLD		District Environmental Services	(323) 881-4015
MOSQUITO COMPLAINTS: Vector Control District (VCD) Mosquito Abatement District (MAD)	Greater Los Angeles County VCD	Santa Fe Springs Office	(562) 944-9656
		North Hollywood Office	(818) 764-2010
	San Gabriel Valley MAD	Santa Fe Dam Office	(626) 814-9466
	Los Angeles County West MAD	Culver City Office	(310) 915-7370
	Antelope Valley MAD	Lancaster / Palmdale Area	(805) 942-2917
	Compton Creek MAD		(310) 639-7375
PESTICIDES		Entomology	(323) 881-4005
PUBLIC HEALTH LICENSE FEE		Financial Collection	(323) 881-4010
PLAN CHECK		Plan Check Program	(323) 881-4131
PRODUCE VENDORS		Vehicle Inspection Program	(323) 881-4054
RADIOACTIVE MATERIAL & EXPOSURE		Radiation Management	(213) 738-4098

RAT BITES		Vector Control	(323) 881-4046
TYPE OF REFERRAL		ENVIRONMENTAL HEALTH DIV/AGENCY	TELEPHONE
RATS (rat poison, Complaints)		Vector Control	(323) 881-4046
SEWAGE DISCHARGE		District Environmental Services	(323) 881-4015
SEWAGE PLAN APPROVAL:	On-site system plan approval	Water & Sewage	(323) 881-4147
	Approvals in Mtn/Rural areas	Mountain & Rural Program	(323) 881-4158
SNAKES		LA County Museum of Natural History	(213) 763-3466
RECREATIONAL HEALTH Health & Fitness Clubs; Plan Reviews for pools, spas, etc.; Fresh water bathing areas; Santa Monica Bay		Recreational Health	(323) 881-4160
SWIMMING POOLS:	Public: apartments, institutional, recreation areas	Recreational Health	(323) 881-4160
	Private: associated with residential housing	District Environmental Services	(323) 881-4015
THEATERS		District Environmental Services	(323) 881-4015
TOXIC MATERIALS:	Medical implications of toxic exposure	Medical Director	(213) 250-8685
		Toxics Epidemiology	(213) 240-7941
	Hazardous Material and Wastes	Forester & Fire Warden	(323) 890-4045
	Exposure, Evaluation, Workplace and Community	Environmental Hygiene Program	(213) 738-4078
TRUTH IN MENU & CONSUMER PROTECTION		District Environmental Services	(323) 881-4015
VECTOR BORNE DISEASE		Vector borne Program	(323) 881-4046
VEHICLE INSPECTIONS (Commissaries, illegal food vendors, retail food vehicle, mobile food preparation vehicle)		Vehicle Inspection Program	(323) 881-4054
WATER:	Industrial Problem, Reclaimed water (grey water systems)	Cross Connection Program	(323) 881-4140
	Supply & Distribution (well construction/destruction/permits)	Water & Sewage	(323) 881-4147
	Turn-off	District Environmental Services	(323) 881-4015
WIPING RAGS		Garment Inspection	(323) 881-4029
X-RAY-EXPOSURE		Radiation Management	(213) 738-4098

NOTE: Three cities in Los Angeles County have their own independent health departments. For these three cities, please refer environmental issues to the Environmental Health office. The cities and telephone numbers are listed as follows:

Long Beach	(562) 570-4000
Pasadena	(626) 744-4390
Vernon	(323) 583-8811

APPENDIX E

GOVERNMENT AGENCIES WITH RESPONSIBILITY OVER FOOD

Food and Drug Administration (FDA)

The Department of Health and Human Services is responsible for the Food and Drug Administration (FDA). The FDA is the scientific regulatory agency with the responsibility for the safety of all foods except meat, poultry and commercially processed eggs, which are regulated by the United States Department of Agriculture (USDA), and alcoholic beverages containing 7 percent or more alcohol, which are regulated by the Treasury Department's Bureau of Alcohol, Tobacco and Firearms.

United States Department of Agriculture (USDA)

The USDA concentrates on food safety, inspection of meat and poultry plants, nutrition labeling, microbiological monitoring, plant-operated control programs for residues and microbial contamination, and improved data collection and reporting systems. Currently, all USDA food safety responsibilities, including meat and poultry inspection and animal production activities, are overseen by the Food Safety and Inspection Service (FSIS). The FSIS derives its authority from the Federal Meat Inspection Act, the Poultry Products Inspection Act, and other laws. These laws are directed at ensuring that meat and poultry products sold for human food are safe, wholesome and accurately labeled, whether produced inside or outside the United States. As a result of restructuring, the agency has increased its science-based orientation, and emphasizes priorities in compliance and labeling areas. FSIS is divided into major program areas, each with a Deputy Administrator.

California Department of Alcoholic Beverage Control

The Department of Alcoholic Beverage Control (ABC) is responsible for administering the provisions of the Alcoholic Beverage Control Act in a manner that protects the health, safety, welfare, and economic well-being of the people of the state. The workload is divided into three elements: administration, licensing, and compliance. There is a Northern division, a Southern division, and twenty-four field offices.

California Department of Health Services Food and Drug Branch (FDB)

The Department of Health Services Food and Drug Branch (FDB) is responsible for assuring that foods, drugs, medical devices, cosmetics, and other consumer products are safe and are not adulterated, misbranded or falsely advertised and that drugs and medical devices are effective.

California Department of Food & Agriculture (CDFA)

The California Department of Food and Agriculture (CDFA) is the enforcement agency that operates under a Federal-State Cooperative Agreement with USDA, which authorizes CDFA inspectors to use federal grade standards for enforcement procedures. The CDFA is responsible for a variety of programs and services throughout the state.

California Department of Fish and Game

The Department of Fish and Game is responsible for protecting, maintaining, restoring, and improving fish and wildlife resources and habitats in conjunction with the development and use of the state's lands and waters. Procedural regulations are prescribed by the Director of the California Department of Fish and Game, the California Fish and Game Commission, and the California Wildlife Conservation Board, under authority granted in Public Resources Code Sections 21000 through 21176 [California Environmental Quality Act of 1970-Div.13 (CEQA)] and the California Administrative Code Sections 15000 through 15203.

Los Angeles County Agricultural Commissioner

The Agricultural Commissioner is the local enforcement agent for CDFA and the Department of Pesticide Regulation (DPR). Commissioners manage programs and agricultural enforcement activities as mandated by the California Food and Agricultural Code and serve as Sealer of Weights and Measures by administering and enforcing the Business and Professions Code.

Los Angeles County Communicable Disease Control

The Department of Acute Communicable Disease Control (ACD) is responsible for the control of acute communicable disease throughout Los Angeles County.

APPENDIX F

GOVERNMENT AGENCY REFERRAL LIST

TYPE OF COMPLAINT	HEALTH DIV./AGENCY	TELEPHONE
BURRITOS (Packaged-meat or poultry) (Packaged-without meat)	U.S. Department of Agriculture (USDA)	(800) 535-4555
	California Department of Health Services Food and Drug Branch (FDB)	(213) 580-5719
	U.S. Food and Drug Administration (FDA)	(213) 894-2489
CANNED FOODS: (Fruit, vegetable and fish-packed in CA) Fruit, vegetable and fish - not packed in CA Meat or poultry products	FDB	(213) 580-5719
	FDA	(714) 667-7416
	USDA	(800) 535-4555
DAIRY FOODS: (Produced in CA) Produced out-of-state	California Department of Food and Agriculture (CDFA)	(909) 923-9929
	FDA	(714) 667-7416
FISH: Canned out-of-state	FDA	(714) 667-7416
FISH: Fresh, caught locally	California Department of Fish and Game (CDFG)	(562) 590-5132
FOOD REGISTRATION State registration-wholesale/manufacturing	FDB	(916) 445-2263
FOOD TAMPERING Meat	FDB	(213) 580-5719
	USDA	(800) 535-4555
FROZEN DINNERS: (Meat or poultry) Seafood (processed in CA) Seafood (processed out-of-state)	USDA	(800) 535-4555
	FDB	(213) 580-5719
	FDA	(714) 667-7416
FRUIT, fresh: (Quarantine, pest exclusion) Pesticide Enforcement	Agricultural Commissioner	(562) 940-7803
	Agricultural Commissioner	(626) 575-5465
LICENSES: (Bottling water, Canning food, Cold storage, Frozen food lockers, Water)	FDB	(800) 495-3232
MEAT AND POULTRY: Packaged	USDA	(800) 535-4555
ORGANIC FOOD	FDB	(800) 495-3232
OUT-OF-DATE FOODS: Dairy (only)	CDFA	(909) 923-9929
Other expired foods	Local Health Dept. (See Environmental Health Directory for Information)	Refer to District Office Directory
POPSICLES: Produced out-of-state Produced in CA	FDA	(800) 688-4889
	CDFA	(909) 923-9929
SANDWICHES (Fresh packaged)	FDB	(800) 495-3232
VENDING MACHINES Water	FDB	(800) 495-3232

WATER: Bottled (Imported and out-of-state) Vended	FDB	(800) 495-3232
	FDB	(800) 495-3232

**APPENDIX G
BOOKLET REQUEST FORM**

**County of Los Angeles
Environmental Health
Consultation and Technical Services
2525 Corporate Place, Room 150
Monterey Park, CA 91754**

Date of Order: _____ Telephone Number: _____
Send to: _____
Address: _____
City: _____ State: _____ Zip Code: _____

To order booklets, please complete and mail this form to the above address.

Educational Booklets	Select
Retail Food Inspection Guide *	9 English 9 Spanish 9 Japanese 9 Korean 9 Chinese
Food Handlers Guide for Retail Food Establishments *	9 English 9 Spanish
Plan Check Program - Construction Requirements (Retail)	
How to Become a Certified Food Handler	
Certified Food Handler Training Provider List	

* A nominal fee may be charged for additional copies. Contact the Consultative and Technical Services Unit at (323) 881-4027 for more information.

The California Health and Safety Code may be found on the world wide web at:

www.leginfo.ca.gov/calaw.html



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County of Los Angeles
Department of Health Services

